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| Chocolate Cake Ingredients: |
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|  | 3/4 cups butter or margarine, softened |
|  |  |
|  | 3 eggs |
|  |  |
|  | 2 cups sugar |
|  |  |
|  | 2 cups flour |
|  |  |
|  | 3/4 cup unsweetened cocoa powder |
|  |  |
|  | 1 teaspoon baking soda |
|  |  |
|  | 3/4 teaspoon baking powder |
|  |  |
|  | 2 teaspoon vanilla |
|  |  |
|  | 1 1/2 cup milk |
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|  | How to make Chocolate Cake: |
|  |  |
|  | Pre-heat oven to 350 degrees. |
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|  | Grease and flour three 6" X 1 1/2" round cake pans. |
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|  | Mix together flour, cocoa powder, baking powder and baking soda. Set aside. |
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|  | In a large bowl, beat butter, eggs and vanilla. |
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|  | Gradually add sugar. |
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|  | Beat on medium to high speed for about 3-4 minutes until well mixed |
|  |  |
|  | Alternately combine in flour mixture and milk to batter while beating. |
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|  | Continue to beat until batter is smooth. |
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|  | Pour equal amounts of batter into greased and floured round cake pans. |
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|  | Bake 30 to 35 minutes. |
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|  | Check with a toothpick to se if it is done. Bake a few minutes more, if needed. |
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|  | Remove from oven and allow cakes to cool in pans for a few minutes. |
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|  | Place cakes on a wire rack, to them allow to completely cool. |