

Chocolate Cake

Serves 12

Cake

Ingredients	Quantity
White Sugar	1 cup
Flour	3/4 cup + 2 tbsp
Cocoa Powder	1/4 cup + 2 tbsp
Baking Powder	3/4 tsp
Salt	1/2 tsp
Eggs	1
Milk	1/2 cup
Vegetable Oil	1/4 cup
Vanilla Extract	1 tsp
Boiling Water	1/2 cup

1. Preheat oven to 350°. Grease/flour a 9" pan
2. Mix sugar, flour, cocoa, baking powder, baking soda and salt
3. Add eggs, milk, oil, and vanilla
4. Stir in boiling water last. The batter should be thin
5. Bake 30-35 min, then cool for 10 min in pan

Frosting

Ingredients	Quantity
Confectioners' Sugar	2.75 cups
Cocoa Powder	6 tbsp
Butter	6 tbsp
Evaporated Milk	5 tbsp
Vanilla Extract	1 tsp

Note: If no evaporated milk, use 3 tbsp & 2 tsp of milk with 1 tbsp & 1 tsp of half-and-half

1. Mix sugar and cocoa
2. Separately, cream soft butter until smooth, then beat in sugar mixture with evaporated milk. Blend in vanilla and beat until light and fluffy