

FROM LAURA'S KITCHEN



"PERFECT CHOCOLATE CAKE"

Ingredients:

2 cups sugar
1 3/4 cups all-purpose flour
3/4 cups cocoa
1 1/2 tsp baking soda
1 1/2 tsp baking powder
1 tsp salt
2 tsp vanilla
2 eggs
1 cup milk
1/2 cup vegetable oil
1 cup boiling water
(Frosting)
1/4 cup marg or butter (melted)
2 cups icing sugar
1/4 cup cocoa
1/2 tsp vanilla
1-3 tsp milk as needed

Directions:

1. Heat oven to 350 degrees
2. Combine dry ingredients in a bowl
3. Add eggs, oil, milk, and vanilla— mix well
4. Carefully stir in boiling water (batter will be thin)
5. Pour into greased baking cake pan
6. Bake for 50-70 mins depending on oven (check after 50 mins)
7. Cool and frost

FROSTING:

1. Melt marg in microwave
 2. Add to icing sugar and cocoa— mix well
 3. Add vanilla and milk a little at a time, until desired consistency
- *Optional: top cake with grated chocolate/ berries