

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Chocolate Cake



Ingredients

Dry Ingredients:

- 2 1/4 cup flour
- 1 1/2 cup sugar
- 1/2 cup unsweetened cocoa powder
- 1 1/2 tsp salt
- 1 1/2 tsp baking soda

Wet Ingredients:

- 3/4 cup buttermilk
- 3/4 cup canola oil
- 2 eggs
- 1 1/2 tsp vanilla
- 3/4 cup boiling water

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Directions

1. Sift dry ingredients into a large bowl.
2. Add wet ingredients, except for boiling water. Beat for 1 minute on medium speed.
3. Add boiling water. Beat for 1 minute on medium speed.
4. Pour into greased and floured 9 x 13 pan. Bake at 325°F for 20 minutes. Then, bake at 350°F for another 20 minutes.
5. Once cool, you can top with chocolate glazed frosting. Bring 1 cup sugar, 1/4 cup butter, 1/3 cup milk, and 1–2 squares of bitter chocolate to a boil for 1–2 minutes. When it's done, the glaze should form a soft ball in cold water.

Total Time: 1 hour 20 minutes

Serves: 16

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