

Chocolate Cake:

Yield: 1 cake (half sheet) or 24 cupcakes

Ingredients:

Sugar	4 c (1 # 14 oz)
AP Flour	3 ½ c (1 # 3 oz)
Cocoa Powder	1 ½ c (7 oz)
Baking powder	3 tsp
Baking soda	3 tsp
Salt	2 tsp
Eggs	4 ea
Milk	2 c
Vegetable oil	1 c
Vanilla extract	4 tsp
Boiling water	2 c (BE SURE TO BOIL WATER FIRST THEN MEASURE)

Directions:

1. Sift together sugar, flour, cocoa, baking powder, baking soda and salt together and place in mixer.
2. Combine milk, eggs, oil and vanilla together and add to flour mixture. Mix on medium speed until well blended.
3. Stir in by hand the boiling water. Don't panic the batter will look thin.
4. Pour into half sheet; **all may not fit.**
5. Bake at 350F until done.

Cake round: 20 – 25 min or until set

Cupcakes: 15 – 20 min or until set

Half sheet: 15 – 20 min or until set