



Scrumptious Chocolate Cake

PREP TIME 12 MINS

BAKE TIME 30 MINS

Ingredients:

- 1 and 1/2 cups all-purpose flour (aerate flour)
- 1/4 cup cocoa powder ,unsweetened
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup sugar, granulated
- 1 cup cool water
- 6 TBSP oil
- 1 TBSP lemon juice, fresh or distilled white vinegar
- 1 tsp vanilla extract
- 2 TBSP powdered sugar (opt)

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Directions:

1. Preheat oven to 350 F
2. Mix all dry ingredients.
3. Add wet ingredients to dry mixture.
4. Stir all ingredients until no lumps.
5. Pour batter into a greased 9 in cake pan and bake for 30 mins.
6. Before removing cake from oven, use a toothpick to poke the center of cake, toothpick should be clean when done.
7. Once cake is done, remove from oven, allow to cool in pan before removing to wire rack.
8. Sprinkle with powdered sugar if you desire.



CHOCOLATE FROSTING

INGREDIENTS

- 2 TBSP salted butter (room temp)
- 1 cup confectionary sugar
- 1 TBSP coco powder (unsweetened)
- 1/2 tsp vanilla
- about 3 tsp milk (any type)

Directions

Mix all ingredients listed above except milk. After mixing then add 1/2 tsp of milk at a time until you get a frosting consistency.

