

DEEP, DARK CHOCOLATE CAKE

DAM

1 $\frac{3}{4}$ c. flour

2 c. sugar

$\frac{3}{4}$ c. cocoa

1 $\frac{1}{2}$ tsp. baking soda

1 $\frac{1}{2}$ tsp. baking powder

1 tsp salt

2 eggs

1 c. milk

$\frac{1}{2}$ c. veg. oil

2 tsp. vanilla

1 c. boiling
water

Combine dry ingredients in large bowl.
Add eggs, milk, oil and vanilla. Beat 2 minutes
@ medium speed. Stir in boiling water (batter
will be thin). Pour into greased & floured

13" x 9" x 2" pan. Bake @ 350° F. for 40 min.
or until cake tester inserted in center comes
clean. Cool.

1 1/2 the recipe

2C + 2T flour (T)
3C sugar
1C + 3T cocoa
2/4 tsp b. s.
2 1/4 tsp b. p.

1 1/2 tsp salt
3 eggs
1 1/2 C milk
3/4 C oil
3 tsp vanilla
1 1/2 C hot water (boiling)

