



Oven 350 degrees

Ingredients

- 3/4 cup softened butter
- 1 2/3 cups sugar
- 3 eggs (room temperature if you have time)
- 1 tsp. vanilla
- 2 cups flour
- 2/3 cups cocoa
- 1 1/2 tsp baking soda
- 1/4 tsp. baking powder
- 1 tsp. salt
- 1 1/3 cups water

Directions

Cream butter and sugar until light and fluffy, add eggs and vanilla.

Sift flour, cocoa, baking soda, baking powder, salt and add alternatively with water mix on high for 3 min. Pour into greased cake pans Bake 350 Degrees

11x13 pan 30- 35 minutes.

2 round cake pans 25-30 min.

3 round cake pans 20-25 min.

For high speed serve warm with glazed frosting

soften butter carefully in a microwave

cream butter and sugar, add other ingredients mix well

bake as directed

poke with a fork immediately from oven, drizzle glaze over cake

serve warm

Glaze recipe

2 cups powder sugar

1/4 tsp. clear vanilla

1/4 cup milk/half and half

mix liquid until the desired consistency

I add a raw egg which cooks on a hot cake; this makes your glaze shiny and brings richness. For extra white glaze omit yolk.