

Chocolate Cake Recipe
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Chocolate Cake

Preheat the oven to 350° F.

Prepare pan(s). one 9" x 12"
pan, or two 8" or 9" round pans,
or pans for 24 cupcakes.
Grease or use parchment paper
or paper muffin cups.

Mix together the dry ingredients.
Use your fingers to squish any
lumps.

3 cups white flour

1 1/2 cups sugar

6 tablespoons cocoa powder

2 teaspoons baking soda

1 teaspoon salt

Combine the wet ingredients.

3/4 cup oil
(I use canola oil)

2 tablespoons vinegar
(I use apple cider vinegar)

2 teaspoons vanilla

2 cups cold water

Stir together the dry and wet
ingredients until there are no dry
spots. Wet lumps are okay.

Pour the batter into the pan(s)
and put in the oven.

Bake for around 30 minutes,
except only around 22 minutes
for cupcakes. It's done when a
toothpick or cake tester stuck in
the middle comes out clean.