



Category (Cake)

Grandma Stasser's Chocolate Cake

Submitted by (Arlea Carmack)

Recipes

Cake

2 c white sugar
 1 $\frac{3}{4}$ c all-purpose flour
 $\frac{3}{4}$ c unsweetened cocoa powder
 1 $\frac{1}{2}$ t baking powder
 1 $\frac{1}{2}$ t baking soda
 1 t salt
 2 eggs
 1 c milk or heavy whipping cream
 $\frac{1}{2}$ c vegetable oil or 1 c softened butter
 2 t vanilla
 1 c boiling water

Frosting

$\frac{1}{4}$ c butter or margarine
 $\frac{1}{3}$ c cocoa powder
 1 lb. powdered sugar (3 $\frac{1}{2}$ c)
 $\frac{1}{8}$ t salt
 1 t vanilla
 $\frac{1}{3}$ c milk or cream

Cake

Preheat oven to 350 degrees. Prepare two 8-inch or 9-inch round cake pans or one 9 x 13 cake pan. Use non-stick cooking spray or butter the pan and coat with flour. In a large mixing bowl, mix together the sugar, flour, cocoa powder, baking powder, baking soda and salt. Make a well in the center of the dry ingredients and add eggs, milk or cream, oil or butter, and vanilla. Beat 2 minutes on medium speed then stir in boiling water. Batter will be thin, and the cake does not raise high. Pour into the prepared pans and bake 30-35 minutes or until tooth pick comes out clean. Allow to cool 10 minutes in the pan. Flip the cakes out of the pans onto a wire rack to cool completely before frosting. If using a 9 x 13 pan, then leave the cake in the pan.

Frosting

Melt the butter or margarine and add remaining ingredients. Mix until smooth.