

FERN'S CHOCOLATE CAKE

Fern

comments

Easy! Terrific taste. Hard to believe the cake doesn't include milk, eggs, or chocolate. This moist cake will get raves from your family and friends. It's my family's requested cake for birthdays.

notes

You can make it as a sheet cake in one pan, or use a two round, 8-inch cake pans. If you like it as much as I do, you'll measure a second set of dry ingredients and put on your shelf for easy use later.
Preheat oven to 350 degrees.

prepare in advance

Measure and sift together

3 C flour, sifted
2 C sugar
1/2 C unsweetened cocoa
2 tsp. soda
3/4 tsp. cinnamon
1/2 tsp. salt

Measure

2/3 C cooking oil
2 C cool water with 2 T white vinegar and
2 tsp. vanilla added

Ingredients

complete recipe

Be sure the dry ingredients (flour, sugar, cocoa, soda cinnamon, and salt) are sifted and mixed well, in a large bowl.

Make a hollow in the middle of the bowl and add a little at a time as you mix, the cooking oil, and water with vinegar and vanilla.

Mix well.

Pour into pans.

Bake for 30-35 minutes, using a toothpick to test to be sure it is done.

Let sit 10 minutes, then remove from pans to cool, or if you're using a sheet pan you can leave it for icing when it has cooled completely.

Icing: make your own, or use one of the cans from the grocery shelf.