**Chocolate Cake**

* preheat the oven to 350’F
* lightly grease a 9x9” square cake pan, or 9” round pan.
* Using a smaller pan will increase the cooking time about 10 minutes.

Ingredients: 250 mL. boiling water

125 mL. cocoa powder

350 mL. all-purpose flour

5 mL. baking soda

1 mL. baking powder

1 mL. salt

125 mL. margarine, softened

250 mL. sugar

2 eggs

5 mL. vanilla

1.  Pour boiling water over cocoa in medium bowl.  Whisk until smooth.  Let cool.

2.  Measure flour, baking soda, baking powder and salt into another medium bowl.

3.  In a large bowl cream margarine and sugar together well.  Beat in eggs 1 at a time beating until light colored.  Add vanilla and stir again.

4.  Add the flour mixture and the cocoa mixture ALTERNATELY to the egg-sugar mixture, starting and ending with flour.  [Take turns adding each.... a little bit of flour, then a little bit of cocoa; repeat until all is into the batter.]

5.  Spread into prepared pan and bake in oven for 25 to 30 minutes, or until a toothpick comes out clean.

6.  Allow to cool before icing.



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**Creamy Chocolate Icing**

**Ingredients**

* 1 ¼ cups confectioners' sugar
* 3 tablespoons unsweetened cocoa powder
* 3 tablespoons butter
* 2.5 tablespoons milk
* 1 teaspoon vanilla extract
* F.g (few grains) salt

**Directions**

1. In a large bowl, cream butter until smooth,
2. then gradually beat in Icing sugar, cocoa powder. And milk
3. Blend in vanilla. Beat until light and fluffy. If necessary, adjust consistency with more milk or sugar.