



## Betty's Chocolate Cake

Let it be known - I hate baking. It's not my thing. I hate how precise you have to be and all the measuring and exactness of it all. Furthermore, I'll take a cheese plate over a cookie any day. But baking with my pal Julia was a blast. And this cake is scrumptious!! Now, Julia Murney is one of the most loving and accepting people I've ever met. But not when it comes to her food. That woman is a picky ass eater! The thought of making icing from scratch threw her into a frenzy, so I was forced to buy a can of frosting which felt weird to do for a cooking show. But I should say if you want to make an icing from scratch you should feel free. Just don't tell Julia or she might come to your house and throw your cake out the window. And FYI - she is adamant that it is VANILLA frosting. I'm just giving you fair warning.

### Ingredients

2 cups water  
1/2 cup oil  
2 cups sugar  
2 eggs, beaten  
12 tbs unsweetened powdered cocoa  
2 2/3 cups flour  
2 tsp baking soda  
2 tsp baking powder  
1/2 tsp salt  
2 tsp vanilla  
1 can vanilla frosting  
Cake decorations of your choosing

### Preparation

Preheat oven to 350° and grease and flour two 8-inch cake pans. Bring the 2 cups of water to a boil.

In a large bowl, sift together flour, baking soda, baking powder and salt.

In the bowl of a stand mixer cream together oil & sugar til it becomes fluffy and pale yellow. Add the eggs and mix til incorporated. Then add the unsweetened cocoa powder and mix until it is incorporated.

Starting with the dry ingredients, alternate adding the flour mixture and boiling water into the cocoa mixture. Add vanilla and mix until everything is just barely incorporated. Don't overmix.

Divide the batter into the two cake pans and bake for 35-40 minutes. Lick bowl and work on your extension while baking. Remove from oven and let cool completely.

Cut any roundness off one the top of one of the cakes so you can stack the other cake on top. Frost the toplless cake with about 1/4 can of vanilla frosting. Then place the other cake on top and frost the top and sides with remaining frosting. Decorate and...

Five, six, seven, EAT!!