

THE CULINARY

Playground



Chocolate Cake

Makes 6 cupcakes

1/2 c sugar
7 T (1/4 c + 1/8 c + 1T) flour
3 T HERSHEY'S Cocoa
1/2 t baking powder
1/2 t baking soda
1/4 t salt
2 T egg beaters
1/4 cup milk
2 T vegetable oil
1/2 t vanilla extract
1/4 cup boiling water

Heat oven to 350°F Convection. Line 6 muffin wells with muffin liner papers.

Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin).

Distribute batter evenly into 6 prepared lined muffin wells, filling them each about 1/2 full.

Bake 18-20 minutes or until wooden pick inserted in center comes out clean.

Chocolate Frosting

Frosts one 8" cake

4 T butter, melted
1/3 cup HERSHEY'S Cocoa
1 1/2 cup powdered sugar
1 teaspoon vanilla extract
4-6 T milk, as needed

Add first 4 ingredients into bowl and 2 T milk.
Beat with electric beater, adding more milk by the 1/2 t until spreading consistency is reached.