



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.

THE CULINARY Playground

Chocolate Frosting

2 T melted butter
2 T HERSHEY'S Cocoa
 $\frac{3}{4}$ c powdered sugar
 $\frac{1}{4}$ t vanilla
 $\frac{1}{2}$ T - 1 T milk

Sift cocoa powder and powdered sugar into bowl with melted butter.
Add vanilla and $\frac{1}{2}$ T milk and stir briskly until smooth. Add additional milk to reach desired consistency.

