

Brownie Chocolate Layers

2 CUPS SELF-RISING FLOUR

3/4 CUP COCOA

1 STICK SALTED BUTTER (1/2 CUP)

3/4 CUPS VEGETABLE OIL

2 1/2 CUPS GRANULATED SUGAR

3 RAW EGGS AT ROOM TEMPERATURE

1 CUP SKIM MILK OR WATER

2 TSP. VANILLA FLAVORING OR

1 TSP. VANILLA EXTRACT

Preheat the oven to 350 degrees.

In large separate mixing bowl combine the flour and cocoa. Whisk together well.

Use stand mixer and put in butter, oil, and sugar and mix well. Now add eggs. Add milk/water. Start adding dry ingredients 1/2 cup at a time. Finish adding your flour. Add your vanilla. Pour into well-greased cake pans. Bake until set about 25-30 minutes. Watch close at end and take out when toothpick comes out clean.

*These cake layers taste like brownies! They are AMAZING! I created this recipe special for my big brother Barry and iced with Germain Chocolate Icing!
...Tammy*

Chocolate Icing (Super Easy)

1 LB. POWDERED SUGAR (4 CUPS)

3 TBSP. COCOA

Whisk sugar and cocoa together in large mixing bowl.

1 STICK (1/2 CUP) SALTED BUTTER

6 TBSP. EVAPORATED MILK

1 TSP. VANILLA

Combine wet ingredients and pour into the bowl with the dry ingredients.

Mix well-Add 1/2 cup chopped pecans if desired.

This icing is for pouring over cakes that are left in a 13x9 pan. It is great on the Texas Cola Sheet cake!

"This is such an easy frosting to make. It is also very easy to pour it on the cake (left in the pan) so if you want to make a delicious cake that is also easy this is a great icing to use (you do not even need a mixer because it is thin and easy to mix) ...Tammy!"