

Brownie Chocolate Layers

2 CUPS SELF-RISING FLOUR (WHITE-LILY)
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 MILK OR WATER
2 TSP. VANILLA FLAVORING
OR 1 TSP. VANILLA EXTRACT

Preheat the oven to 350 degrees. In large separate mixing bowl whisk flour and cocoa together well. Mix butter, oil, and sugar in a large mixing bowl with an electric mixer. Add eggs, milk/water, and vanilla. Add dry ingredients 1/2 cup at a time. Mix batter on medium speed for 2 minutes. Pour into well-greased round cake pans or one 13"x9"x2" sheet cake pan. Bake until middle rises and sides begin to pull away from sides of pan. Do not open oven until cakes have cooked at least 25 minutes. Take cake out of oven when toothpick comes out clean.

"These cake layers taste like brownies! I created this recipe special for my big brother Barry, and I frosted the cake with German Chocolate Icing recipe found on page 66!" -Tammy

Fudge Frosting

8 CUPS POWDERED SUGAR
3/4 CUP COCOA
3/4 CUP EVAPORATED MILK
1 1/2 STICKS SALTED BUTTER OR MARGERINE
DASH OF SALT
2 TSP. VANILLA

Add powdered sugar and a dash of salt to mixing bowl. Add cocoa and whisk on low speed. Add evaporated milk to a liquid measuring cup. Add 1 1/2 sticks of softened butter to same measuring cup. Put in microwave and heat on high until it is boiling. Once boiling add to powdered sugar and mix on medium speed. Add vanilla extract.

NOTE: Ice cake immediately.

Icing will thicken as it cools on cake. If you let it cool before icing, you may have to heat in microwave until it is spreadable.



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