

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