

EASY CHOCOLATE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
345 cal	56 g	3 g	13 g	0 mg	315 mg	9 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 COCOA
 BAKING SODA
 SALT
 OIL,SALAD
 VINEGAR,DISTILLED
 EXTRACT,VANILLA
 WATER
 COOKING SPRAY,NONSTICK

Weight

5 lbs
 4-3/4 lbs
 9-7/8 oz
 2-1/4 oz
 1 oz
 1-3/4 lbs
 5-5/8 oz
 1-3/8 oz
 5-1/4 lbs
 2 oz

Measure

1 gal 1/2 qts
 2 qts 2-3/4 cup
 3-1/4 cup
 1/4 cup 1 tbsp
 1 tbsp
 3-3/4 cup
 1/2 cup 2-2/3 tbsp
 3 tbsp
 2 qts 2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Sift together flour, sugar, cocoa, baking soda, and salt into mixer bowl.
- 2 Combine salad oil, vinegar and vanilla; add to dry ingredients while mixing at low speed 2 minutes.
- 3 Gradually add water while mixing at low speed 1 minute; scrape down bowl.
- 4 Mix at medium speed 2 minutes or until ingredients are well blended.
- 5 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts into each sprayed sheet pan.
- 6 Using a convection oven, bake at 325 F. for 25 minutes or until done on low fan, open vent.
- 7 Cool; frost if desired. Cut 6 by 9.