



## HAND ME DOWN CHOCOLATE CAKE

- $\frac{3}{4}$  Cup Butter
- 1 -  $\frac{3}{4}$  Cup Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- 2 Cups All Purpose Flour
- $\frac{3}{4}$  Cup Cocoa Powder
- 1 -  $\frac{1}{4}$  Teaspoon Baking Soda
- $\frac{1}{2}$  Teaspoon Salt
- 1 -  $\frac{1}{3}$  Cups Water

## DIRECTIONS

1. Cream butter and sugar until light and fluffy.
2. Add eggs and vanilla, beat 1 minute at medium speed.
3. Combine flour, cocoa, baking soda, and salt.
4. Add alternately with water to creamed mixture.
5. Pour batter into 2 greased and floured round cake pans.
6. Bake at 350 degrees for 35 to 40 minutes.
7. Cool on wire racks.