

Quick and Easy Not-From-A-Box Chocolate Cake-from The Frugal Girl

Ingredients

1 cup all-purpose flour
1 cup sugar
1/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3/4 cup milk
1/4 cup butter (softened) or vegetable shortening (I vote for butter!)
1/2 teaspoon vanilla
1 egg

Directions

Before you begin making the cake, heat your oven to 350 degrees and grease and flour a 9 inch round cake pan (I use butter to grease my pans and that has worked much better for me than vegetable shortening ever did.)

Mix all the dry ingredients in the bowl of a mixer. Add milk, butter, and vanilla. Beat on low until combined, then beat on medium speed for two minutes.

Add egg and beat two minutes more. Pour the batter into prepared cake pan.

Bake for 30-35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool the cake in the pan on a wire rack for 10 minutes.

Run a table knife around the edge of the cake pan to loosen the sides, and invert it onto a wire rack.

Let cool completely, frost with whatever frosting you wish (I use a simple buttercream frosting.) and enjoy!