

Dessert

First Place Chocolate cake

Dixie Crystals Sugar

Preparation Time: 15 minutes

Start to Finish Time: 1 hour

Bake Time: 35 minutes

Use extra-dark cocoa powder if a deep rich chocolate cake is desired.

2 cups Imperial Sugar extra fine granulated sugar

3 cups all-purpose flour

3/4 cup cocoa powder

2 teaspoons baking soda

1 teaspoon salt

1 1/2 cups water, room temperature

1 cup oil (such as grape seed oil)

1/4 cup vinegar

1 tablespoon vanilla extract

FROSTING

4 cups (1 pound) Imperial Sugar confectioner's powdered sugar

8 tablespoons cocoa powder (preferably dark type)

6 tablespoons half and half

1 teaspoon vanilla extract

pinch of salt

Preheat the oven to 350 degrees.

Prepare two 9-inch baking pans with baking spray. For easy removal, line the bottoms of the pans with parchment or wax paper. Set aside.

Sift together the sugar, flour, cocoa powder, baking soda and salt. set aside.

In a bowl, whisk together the water, oil, vinegar and vanilla. Add the sifted ingredients to the bowl and whisk until smooth.

Divide the batter evenly into the pans. Place the pans in the oven.

Bake for approximately 30 to 35 minutes or until the center of the cake bounces back when gently pressed or an inserted toothpick comes out clean.

Let the cake sit for 10 minutes. Place a serving dish on top of the baking pan and quickly turn upside down. Let the cake cool.

For the chocolate frosting, sift together the powdered sugar and cocoa. Cream the butter until fluffy. Add 1/4 of the sifted ingredients and mix in well. Add 1/4 of the half-and-half and mix in well. Scrape the bowl and repeat adding ingredients until all are added. Add the vanilla and salt.

Spread the frosting on the cooled cake.

Yield: 1 9-inch cake

Per Serving (excluding unknown items): 1689 Calories; 23g Fat (11.7% calories from fat); 54g Protein; 334g Carbohydrate; 32g Dietary Fiber; 33mg Cholesterol; 4718mg Sodium. Exchanges: 21 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.