



What geeks eat...



Old Fashion Chocolate Cake

makes 2 round cake layers

3 cups unbleached all purpose flour
2 cups granulated sugar
1/3 cup cocoa
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon vanilla extract
2 tablespoons white vinegar
3/4 cup vegetable oil
2 cups cold water

Preheat oven to 350° F.

Sift together the flour, baking soda, cocoa, salt, and sugar. Make 3 holes in the flour mixture and add the vegetable oil to one, the vinegar to another, and the vanilla to the last. Pour the water over the top and stir the ingredients together until most of the lumps disappear. Note: I could never get all the lumps out).

Fill two round cake pans and bake for 25 to 30 minutes or until the top is springy and a tester inserted in the center comes out dry. Cool the cake in the pan on a wire rack, then frost and serve.

Easy Peasy Chocolate Frosting

4 oz. unsweetened chocolate
4 oz. butter, softened
Powder sugar
Milk (about 1/3 cup)

Melt the chocolate in the microwave. Add it to a mixing bowl along with the softened butter and whip it with the whisk attachment. gradually add in sifted powder sugar until it stiffens up and starts to clump. Then add in just enough milk until you have a fluffy, light, spreadable consistency.

Send questions or comments to vanessa@whatgeekseat.com

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