

HELEN'S 5-MINUTE CHOCOLATE CAKE

1 $\frac{3}{4}$ cups unsifted all-purpose flour
1 tsp salt
2 eggs
2 cups sugar
1 cup milk
 $\frac{3}{4}$ cup cocoa
 $\frac{1}{2}$ cup vegetable oil
1 $\frac{1}{2}$ tsp baking soda
2 tsps vanilla
1 $\frac{1}{2}$ tsp baking powder
1 cup boiling water

(1) Combine all dry ingredients in large mixing bowl.
(2) Add remaining ingredients except boiling water; beat at medium speed 2 minutes.
(3) Remove from mixer; stir in boiling water (batter will be thin).
(4) Pour into two greased and floured 9" or three 8" layer pans or one 13 x 9" pan.
(5) Bake at 350 degrees for 30 to 35 minutes for layer, 35 to 40 minutes for 13 x 9" pan, or until cake tester (inserted in centre) comes out clean.
(6) Cool 10 minutes on rack.
(7) Remove from pans; cool completely.
(8) Top with favourite frosting.

1. To make two Swiss roll tins just make the unsifted flour up to 2 cups instead of 1 $\frac{3}{4}$ cups.
2. To get the best results don't try to make it as one deep cake (use two tins).
3. Butter the tins then cover the bottom with a layer of grease proof paper, butter this. then put a tablespoon or more of flour into it and shake around until the bottom and all the sides are covered in flour.
4. My favourite topping is the butter icing in the "Edmonds Book" with cocoa added and Cointreau Liqueur or orange essence added instead of the wine, brandy or vanilla. Some Vanilla essence may be added if you use the orange essence.
5. Spread the layers with apricot jam and fill with cream then the top. When the two layers are together add the icing.
6. I sometimes add a tin of cherries:- Drain the juice from the cherries into a small sauce pan add sugar to sweeten and two tsps of corn flour and bring to the boil stirring all the time as it thickens. Put to the side to cool. Place a layer of cherries on top of the jam and a layer of the thickened sweetened juice before you add the cream and then the top layer.