

# Chocolate Cake & Frosting

## Ingredients

- 3 cup flour
- 2 cup sugar
- 2 tbsp cocoa
- 2 tsp baking soda
- 1/2 tsp salt
- 2/3 cup vegetable oil
- 2 tbsp vinegar
- 2 tsp vanilla
- 2 cup cold water

## Summary

**Yield:** 12

**Source:** Debbie Berhow

**Prep Time:** 30 minutes

**Category:** Cakes

**Cuisine:** American

## Instructions

Put dry ingredients in sifter. Sift into ungreased pan. Make 3 holes in dry ingredients. Put oil in first hole, vinegar in second and vanilla in third, pour water over all and stir with fork until blended. Bake 35-40 minutes at 350 degrees.

Smooth N Creamy Frosting (makes about 4 cups)

1 pkg.(4 serving size) instant vanilla pudding

1/4 c. powdered sugar

1 c. cold milk

8 oz. cool whip

Combine pudding, sugar, milk in small bowl, beat slowly with mixer at slow speed until well blended (about 1 minute), fold in cool whip. Store frosted cake in fridge