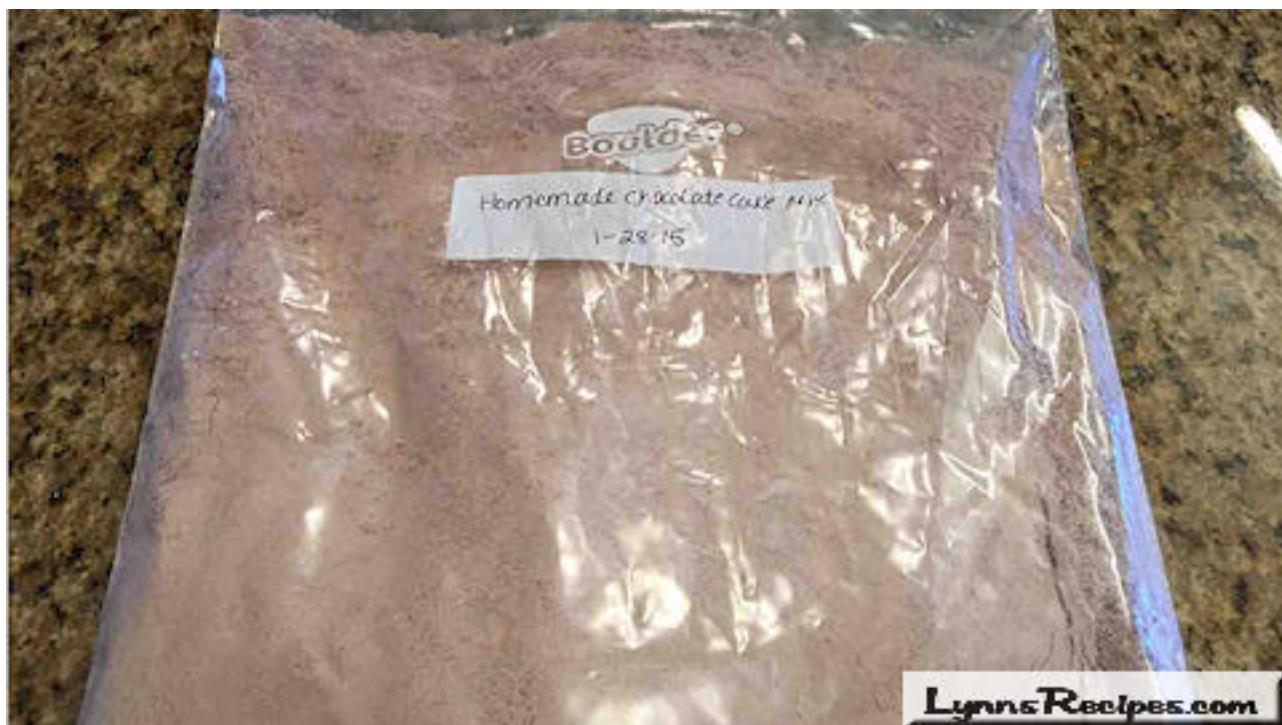


Homemade Chocolate Cake Mix by Lynn's Recipes



Lynn demonstrates how to make your own Homemade Chocolate Cake Mix. You can make this ahead, or make several, and store them in your pantry for up to 3 months. This can replace the boxed variety that you find in the grocery store. From Food Network.

Cake Mix Ingredients:

- 1-3/4 cups all purpose flour
- 1-3/4 cups sugar
- ½ cup cocoa
- 1/3 cup instant nonfat dry milk, such as Carnation
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon fine salt

When ready to bake:

- Cooking spray
- 1-1/4 cups water
- ½ cup vegetable oil
- 3 large eggs, at room temperature
- 1 Tablespoon vanilla extract

For the cake mix: Whisk together the flour, sugar, cocoa, dry milk, baking powder, baking soda, and salt in a medium bowl. Store in a Ziploc bag, a jar, or an airtight container for up to 3 months until ready to bake.

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To bake:

Preheat the oven to 350°. Grease and flour 2 – 9" cake pans and set aside. You can line these with parchment paper and then spray the parchment paper, if desired.

Whisk 1-1/4 cups water, oil, eggs and vanilla in a large bowl until well mixed and slightly frothy. Add the dry mix and whisk vigorously until well combined and smooth, about 50 strokes. Divide between the prepared cake pans. Bake until set and slightly puffed and a toothpick inserted in the center comes out clean, 25-30 minutes. Let cool in the pans 5 minutes, then turn out onto a cooling rack right-side up to cool completely. Frost and decorate as desired.

Cupcakes – Makes 24 cupcakes. Fill 2/3 full and bake 18-20 minutes until a toothpick comes out clean. Rotate the pans halfway through baking.

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