



Sweet Chocolate Cake

This crowd-pleasing cake stays moist for days, though it won't stick around that long!

Ingredients

- 1 bag [Pamela's Chocolate Cake Mix](#)
- $\frac{3}{4}$ cup sugar
- 3 eggs, large
- $1\frac{1}{2}$ cups water
- $\frac{1}{2}$ cup oil
- 1 tsp vanilla

Directions

Preheat oven to 350°.

Whisk the Cake Mix together with sugar, set aside. Combine eggs, water and vanilla in a mixing bowl with whisk attachment. Add oil in a steady stream with the mixer running on medium speed. Add dry ingredients at once and stir to combine. See below for pan size and bake times. Should spring back when lightly touched in center. Remove cake when toothpick comes out almost clean and cake pulls away slightly from the edge of the pan.

Bake Times and Yield:

two 8" rounds -- 30 to 38 minutes -- two $1\frac{1}{2}$ " high layers

one 9" square -- 45 to 55 minutes -- one 2" high square cake

one 9x13" pan -- 32 to 40 minutes -- one 1" high sheet cake

cupcakes (fill $\frac{2}{3}$ to $\frac{3}{4}$ full) -- 20 to 25 minutes -- 14-16 cupcakes

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