

Homemade Deluxe Chocolate Cake Mix

A fluffy moist chocolate cake mix recipe – better than Duncan Hines!

Yield:

12-16 servings

Ingredients:

Cake mix ingredients:

2 cups all-purpose flour
1 3/4 cups sugar
1 cup cocoa
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup vegetable shortening

To make the cake:

1 1/3 cups water
1/2 cup vegetable oil
3 large eggs

Instructions:

1. Make the cake mix by combining the flour, sugar, cocoa, baking powder, baking soda, and salt, stirring with a whisk.
2. Using an electric mixer or a food processor, blend in the shortening until no lumps remain. (Using the mixer on this makes a dusty cocoa mess, so I prefer the food processor!) This is the dry cake mix part, and you can store it in an air-tight container for several months.

3. Finish making the cake by adding the water, oil, and eggs to the cake mix in a large bowl. Mix on low speed until moistened, and then beat on medium for about 2 minutes.

4. Pour batter into greased and floured pans (one 9×13-inch pan, two 9-inch round cake pans, or cupcakes) and bake at 350 degrees.

9×13-inch pan: 35-38 minutes

9-inch cake pans: 30-33 minutes

cupcakes: 19-22 minutes



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Combine this recipe with Deluxe Chocolate Frosting and you are good to go!

This recipe is from Tammy's Recipes.