

# Delicious Chocolate Cake

## Ingredients

½ cup margarine, softened just slightly  
1 cup white sugar  
2 eggs  
1 tsp vanilla  
1 tsp baking powder  
1 tsp baking soda  
1½ cups flour  
1 cup buttermilk (the cultured thick stuff, lowfat is great)  
4 tbsp cocoa

## Directions

Preheat oven to 350°F. (I tend to use turn the oven down to 325°F if I'm baking a large or deep cake, less chance of having an overdone outside and a raw inside.) Cream margarine and sugar together. Mix in eggs and vanilla. Add flour, baking powder, baking soda, cocoa, and buttermilk. Mix at low speed until smooth. Bake for 25-35 minutes in 2 greased and floured layer cake pans (8 or 9 inches). For a 10-inch springform (or other deep 10-inch pan), double the recipe. A half-sheet pan (12x18 will take 4 recipes). Of course, the larger and deeper the pan, the longer the cake will take to bake. A half-sheet cake can take up to an hour at 325F.

If you are going to remove the cake from the pan to decorate it, always grease, flour, and line the pan with waxed paper (cut to the shape of the pan). The cake will come out easily, and most importantly, in one piece.