

## Easy Chocolate Cake

Sift together:

2 C flour                      2 C sugar  
½ C cocoa                      2 tsp baking soda  
1/3 tsp salt

Add and stir together:

1 C oil (I prefer canola)  
1 C buttermilk (made by adding 1 tsp vinegar to  
regular milk)

Add and stir in:

2 eggs, beaten

Add slowly, and stirring all the while:

1 C boiling water

Add and beat until smooth:

1 tsp vanilla

Pour into 9 x13 inch or two 9 inch cake pans

Bake at 350°, 25-30 minutes or until a toothpick inserted in  
the center comes out clean.

Notes: Don't worry its supposed to look like chocolate  
soup when you put in the boiling water. Save clean up, you  
need only 1 bowl, 1 cup measurer, 1 teaspoon, 1 mixing  
spoon (wooden is good), cake pans, (a mixer is not needed).

Elaine Mitchell

*My Aunt May and my mother were very close. Even though, my Mom  
was the youngest and my Aunt the oldest by 15 years, they had a lot  
in common. They were the two children out of 7 who gave  
up a Nebraska farm life to become "city slickers." Through most  
(see the next page)*

*of their lives, they lived within a few blocks of one another. My Aunt never had children so she was more like a grandmother to us. She also loved to feed people. She was an excellent cook.*

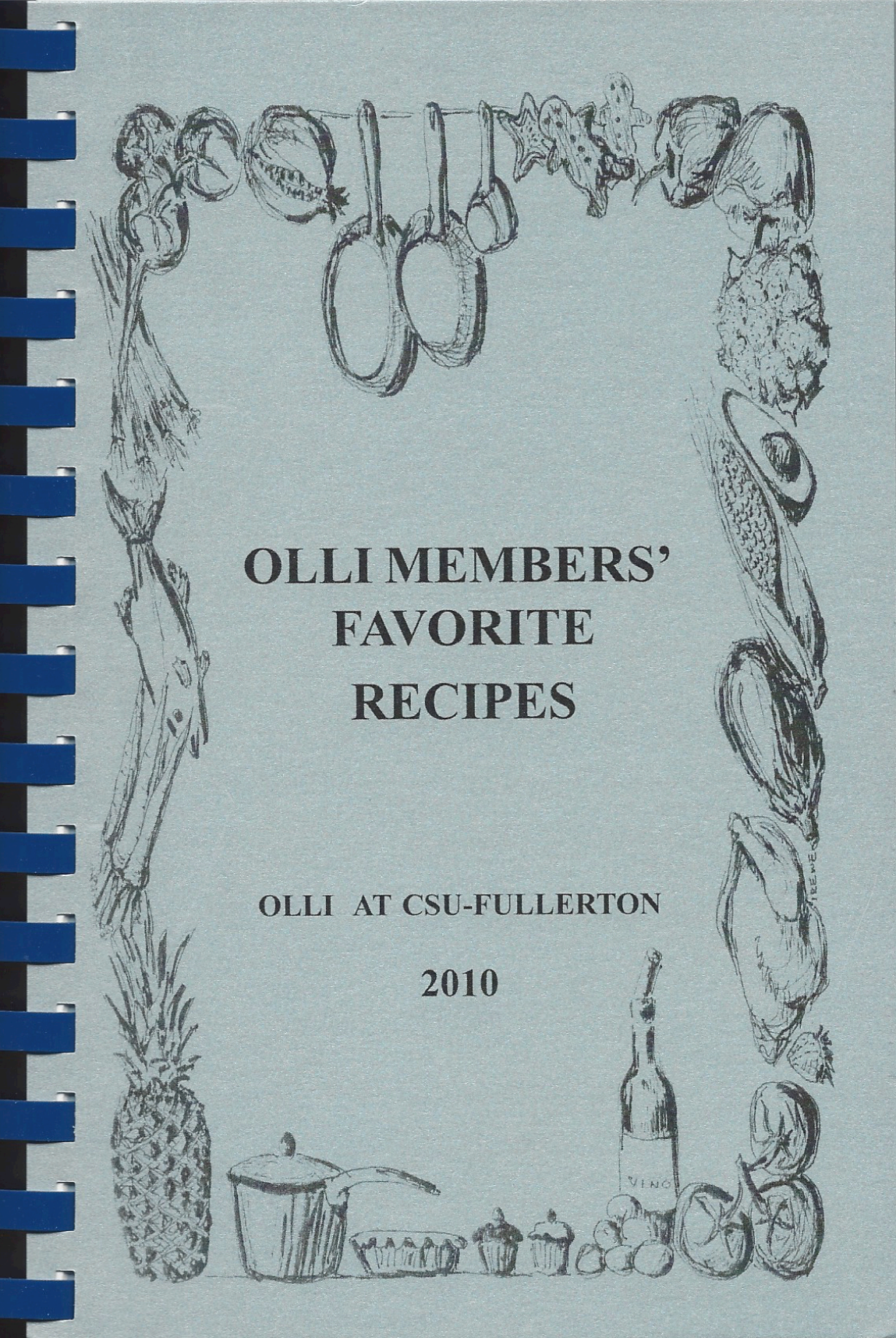
*People constantly asked my Aunt May for her recipes. She had very few written down. She often would try something different but rarely exactly as written, sometimes she even remembered to jot down a note of what she had changed.*

*Whenever I am asked for a recipe, Aunt May's Easy Chocolate Cake is usually the one I share. My original copy, now so stained its almost illegible, she dictated from memory and I wrote sitting at her kitchen table eating my second piece of that same cake (she had made it with a rich cream cheese frosting which, at the time, I had never heard of).*

*I have made it so many times over the last 45 years that I know it by heart. It was the cake that I learned layers really can come out of the pan in one piece. It has gone to every type of function imaginable in every configuration, from kids' cupcakes to a sheet cake to a fancy 4 layer I invented with cherries and whipped cream.*

*I hope you don't mind my sharing some of these memories of a wonderful and unique person in my life and the many, many good times that are associated with this recipe. If you make the cake, there is love and happiness bound to it, not to mention some very good cake.*





**OLLI MEMBERS'  
FAVORITE  
RECIPES**

**OLLI AT CSU-FULLERTON**

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