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Easy moist eggless chocolate cake recipe

Home Recipes Cooking Style Baking These brownies have been in my recipe collection since I was 9 years old. I've added to and changed the recipe over the years, and now I think it has the perfect amount of everything, including semi-sweet and milk chocolate chips and pecans. They're my husband's and son's favorite. -Louise Stacey, Dane, Wisconsin Prep: 15 min. Bake: 25 min. 2/3 cup butter, cubed3/4 cup baking cocoa1/4 cup vegetable oil2 cups sugar4 eggs2 teaspoon vanilla extract1-1/2 cups all-purpose flour1 teaspoon baking soda1 teaspoon salt2/3 cup semi-sweet chips chocolate1/2 cup milk chocolate chips1 cup roughly chopped pecans', sugarPecan halves, toasted Flour, optional butter in a large pot. Whisk in the cocoa and oil until smooth. Cook and stir over low heat until cocoa is mixed. Transfer to a large bowl; stir in sugar. Add the eggs, one at a time, stirring well after each addition. Stir in the vanilla. Combine flour, baking soda and salt; gradually to add the cocoa mixture. Stir in the chocolate chips and nuts. Spread in a greased 13-in. x 9-in. brad pander. Bake at 350° for 25-30 minutes, or until a toothpick inserted in the middle comes out clean. Cool in the pan on a wire rack. Dust with pastry sugar. Garnish with pecan neck if desired. 1 each: 253 calories, 15g fat (5g saturated fat), 50mg cholesterol, 181mg sodium, 30g carbohydrate (21g sugar, 2g fibre), 3g protein. 07/13/2019 I made it with sugar-free pudding mix and it was great!!! Will definitely do it again!!! 1 of 2 Best Chocolate Birthday Cake Antje Zell 2 of 2 Best Chocolate Birthday Cake Brenda 06/09/2009 Important: After reading how chocolate-less this cake seemed to be I used 5 times the amount of chocolate required. I followed the rest of the measurements exactly (only I used brown sugar instead of white and plain unbleached flour, which I aimed -instead of cake flour). This cake turned out fantastically moist and rich! I added a thin layer of homemade icing on top, although this is really optional. 08/22/2003 I used this recipe for the cake for my son's 3rd birthday party. Both children and adults loved it. 02/25/2003 I was looking for a cake with some good chocolate flavor and and it wasn't that. As per previous review, it's probably something kids might like. 08/19/2008 large cake. I made it to cupcakes & they turned out really well. I tripled the amount of chocolate myself & I still felt it needed more chocolate & sugar. 05/25/2007 This is the first 'from scratch' cake that I have found that my family likes better than a mix! It's less sweet and more humid. We love it. I added an extra half cup of grated chocolate directly to the dough (unmelted) and replaced soy yogurt for sour cream. Also replaced 1/4 cup applesauce to one of the eggs. Delish and healthier! 02/23/2008 Well. The good news if you are a perfect nimrod who has a bad baking day and and To add baking soda this cake still manages to get out right. That said, I'd be inclined to agree that it doesn't quite deliver in the chocolate category, but if you're not looking for a cake that isn't overwhelming chocolate it's definitely a good one. 04/29/2008 Very good and was not very hard to do. My whole family very much enjoyed the cake it was damp and was not too rich. 04/26/2008 really really good no not good awesome radical OMG. I made this cake for my ant at the hospital because she just had a baby!!!!!! she absolutely loved it!!!!!! her baby is six weeks early and 2.10 ounces, so I thought she liked a chocolate cake. 09/16/2009 Easy to make but lacked chocolate flavour. ioni_99 NERE O ioni_99 Amber celestial charms Mrs_LJ numy Carmen Sara B. 10 of 13 Chocolate Cake I readnbake 11 of 13 Chocolate Cake I ioni_99 12 of 13 Chocolate Cake I readnbake 13 of 13 Chocolate Cake I NERE O 1 of 31 Save these ideas Save these chocolate cake recipes for later by pinning this picture. and follow Country Living on Pinterest for more inspiration. 2 of 31 Deep Dark Chocolate Cake You need no more than a small slice of this rich chocolate layer cake to satisfy your cravings. Get the recipe. 3 of 31 Sheet Vanilla Cake with chocolate-cinnamon filling sheet cakes doesn't get more delicious than this. Get the recipe. 4 of 31 Praline Turtle Cake Packed with sinfully sweet pralines and fudge, you won't be able to withstand another slice. Get the recipe. 5 of 31 Chocolate Cake with Chocolate-Orange Sauce If you're trying to cut down on calories, swap butter for applesauce and use fat-free cream cheese to make this cake a little bit healthier. Get the recipe. 6 of 31 Chocolate Whipped Cream Cake Mini chocolate chips, aniseed liqueur, and whipped cream glaze make this cake stand out from the crowd. Get the recipe. 7 of 31 Chocolate Almond Torte Rich and elegant, but made with only five ingredients, no one will ever suspect how simple this juicy chocolate torte is to make. Get the recipe. 8 of 31 Rich Chocolate Layer This cake is particularly moist and fudgy, thanks to two secret ingredients (mayonnaise and cocoa). Combine packaged coconut and nuts with creamy chocolate icing to create the irresistible filling. 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Get the recipe for Life, Love and Sugar. 27 of 31 Chocolate Campfire Cake Transform a plain old chocolate dessert into a crowd-pleasing confection with store-bought rolled wafer cookies and hard candy. Hard candy recipe: Preheat the oven to 375 degrees F. Place red and orange hard sweets lined on a shelf; put in the oven. Once the sweets have melted (about 10 minutes), remove from the oven. While still floating, use a spear to marble colors. Set aside and leave to cool. Once hardened, peel off the liner and break into triangular shapes. 28 of One-Bowl Chocolate Cake 29 of 31 Hot Chocolate Chocolates This decadent cake pairs rich cocoa and bittersweet chocolate with a hint of spicy cayenne pepper - a warming choice for a winter snack. Get the recipe. 30 of 31 German chocolate cake A tasty forkful is all you need to recognize the characteristic crisp-chewy filling - pecans and coconut cooked for a sublime finish - of our German chocolate cake. Get the recipe. Recipe.

