



## Ingredients:

- 3/4 cup sugar (the recipe also works using 2/3 cup sugar)
- 2 eggs
- 1 teaspoon vanilla
- 1/3 cup vegetable oil
- 1/2 cup milk (low fat or whole milk, or almond milk or orange juice)
- 1 1/4 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon salt (optional)

## Directions:

- Preheat the oven to 350° F.
- Grease an 8 or 9-inch round cake pan.
- With an electric mixer on high, beat sugar, eggs, & vanilla for one minute to thicken.
- On low speed add remaining ingredients (in the order listed) but do not over-mix. This should take less than a minute.
- Pour into the pan and bake for 25-30 minutes until a toothpick inserted in the center comes out clean. I like to frost it with my 2-minute chocolate frosting.

## 2-Minute Chocolate Frosting

### Ingredients:

- 1 cup powdered sugar
- 2 Tablespoons softened butter or margarine
- 1 Tablespoon unsweetened cocoa powder (Dutch process is best)
- 1/2 teaspoon vanilla
- about 3 teaspoons milk or almond milk

### Instructions:

- Place powdered sugar, butter, cocoa powder, and vanilla into a bowl.
- With an electric mixer on low, combine for a few seconds.
- Slowly beat in the milk, a little at a time, until it's frosting consistency.
- Beat on high for about 15 seconds.