

RECIPE 2:

Ingredients

1 lb Dark Chocolate Cream Cake Mix
2/3 cup liquid whole eggs (about 3 large eggs)
2/3 cup vegetable oil
1/2 cup water

**Make sure to double the recipe for the 2 lb mix option*

Instructions

1. Preheat oven to 365°F.

Grease and line your cake pans or cupcake tin.

2. Mix:

In a mixing bowl, add the eggs first, then the cake mix.

Mix on low speed for 30 seconds, then scrape the bowl.

Continue on medium speed for 1½ to 2 minutes, until smooth and slightly thickened.

3. Next: Pour in oil and water. Mix on low speed for 30–45 seconds, just until incorporated. Scrape the bowl again.

Mix on low for 1 more minute to smooth out the batter. Pour the batter into prepared pan(s) and spread evenly.

4. Bake at 365°F until golden and a toothpick inserted comes out clean:

9" x 13" cake: 32–36 minutes

8" round layers: 28–32 minutes

Cupcakes: 20–24 minutes

5. Cool completely before frosting or serving.

Tips for Best Results

Room temp eggs help the batter whip to maximum volume.

Don't overmix — once smooth and combined, stop.

Try topping with ganache, chocolate buttercream, whipped cream, or powdered sugar.

Cake layers can be baked ahead and frozen (well-wrapped) for up to a month.



Please Scan QR code for more information.