



Bake a fudgy chocolate cake

Find this recipe and more in the new kids' cookbook *Sweet and Salty!*

Ingredients

FOR THE CAKE:

- Butter or cooking spray
- 1½ cups unbleached all-purpose flour
- 1 cup sugar
- ¼ cup Dutch-process or natural cocoa powder
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 cup cold milk or water
- ½ cup vegetable oil
- 1 tablespoon cider vinegar or white vinegar
- 1 teaspoon pure vanilla extract

FOR THE FROSTING:

- 1½ cups semisweet chocolate chips
- ½ cup half-and-half (for a nondairy icing, substitute ⅓ cup cold water)

Instructions

1. Heat oven to 350° F. Lightly grease an 8- or 9-inch round pan with cooking spray or butter, then line the pan with parchment paper. Grease parchment with cooking spray or butter.
2. Make the cake: In a medium bowl, whisk together the flour, sugar, cocoa, salt, and baking soda. In a separate bowl, whisk together the milk or water, the oil, vinegar, and vanilla.
3. Pour the wet ingredients into the bowl of dry ingredients, then stir with a rubber spatula or a spoon until thoroughly combined. Pour the batter into the prepared pan.
4. Bake for 30 to 35 minutes, until a cake tester or toothpick inserted into the center comes out clean or with a few moist crumbs clinging to it. Remove from the oven and set on a wire rack to cool in the pan.
5. Make the frosting: Combine chocolate chips and half-and-half in a small saucepan and cook over medium heat, stirring, until the chips melt. Stir until smooth, let cool for 5 minutes, then pour over the cooled cake. Use the back of a spoon, a butter knife, or an offset spatula to spread frosting over top and sides of cake. Top with rainbow sprinkles. Makes 8–10 servings.

WARNING!

Ask an adult's permission before using the stove or oven.

SAVE THE DATE!

National Cake Day, a day to enjoy and share the dessert in its many forms, is November 26.



LIFE HACK SET THE TABLE FOR A GATHERING

Something you can do to make meals feel special, particularly at the holidays, is to decorate the table. First, look for items that match the season or the colors of the holiday. For Thanksgiving, you could collect pinecones, evergreen branches, and autumn leaves on a walk, then place a few of them at each person's setting. Or you could make a festive centerpiece by arranging these natural items in a bowl or glass vase with a flameless LED candle. You could also use cardstock or folded paper to create place cards for each person and put it by their plate. Write their name on the front. On the back, surprise them with one reason you are grateful for them.

Look to nature for inspiration.

