Deep Dark Chocolate Cake or Cupcakes

Yields: 1- 9x13 cake or 24 cupcakes; Prep: 20 min. Bake: 40+ min. Total: 60 min.

Ingredients:

2 1/2 cups white wheat flour

1 1/2 cups Borntrager Dairy honey

1 cup cocoa or cacao powder

1 1/2 tsp. salt

2 1/4 tsp. soda

2 1/4 tsp. baking powder

3 eggs

1 1/2 cups Borntrager Dairy milk

3/4 cup Borntrager Dairy butter; softened

3 tsp. Vanilla

1 1/2 cup boiling water

Instructions:

- 1. Put everything in a mixer except water.
- 2. Beat well then add water. Mix again.
- 3. Grease 9x13 cake pan.
- 4. Pour batter into pan.
- 5. Bake at 325 for at least 40 minutes or until an inserted toothpick comes out clean.

For cupcakes, fill cupcake liners 3/4 full and bake at 325 for 20 minutes or until the inserted toothpick comes out clean. Makes 2 dozen cupcakes.

Note: When using honey it takes a bit longer to bake but it's so worth it... amazingly moist and delicious!

For Frosting:

You don't have to frost your cake but if you want to this is my recipe.

Tip: Be sure to wait to frost until the cake has completely cooled.

Frosting Recipe:

I use 4 Tbsp softened butter, 1 Tbsp milk, 1 tsp. Arlene's Vanilla, 2 cups organic powdered sugar. Mix well.

Add more powdered sugar or milk to get the desired consistency.

Note: I'd prefer to use whipped cream sweetened with maple syrup as my frosting but some of my children really want the "real" frosting for their bday cakes.

Borntragerdairy.com

For healthy colorings try these variations:

- Pink: Concentrated beet juice, concentrated strawberry juice, strawberry powder, raspberry powder.
- Red: Beet powder.
- Orange: Concentrated carrot juice, carrot powder, sweet potato powder.
- Yellow: Saffron, turmeric. (Simmer 8 ounces water with 1/8 teaspoon of either, then reduce to 1/4 cup of concentrated liquid.)
- Green: Matcha, spinach powder, spirulina
- Blue or purple: Blueberry powder, concentrated blueberry juice.
- Brown: Cocoa, tea, coffee.
- Gray or black: Activated charcoal