

Chocolate Cake

<i>2 cups Weatherbury Farm unbleached pastry flour</i>	<i>1/2 cup organic butter</i>
<i>2 cups organic sugar</i>	<i>1 1/4 cups organic milk</i>
<i>1/2 cup cocoa</i>	<i>1 teaspoon organic vanilla</i>
<i>1 teaspoon baking soda</i>	<i>3 free range eggs</i>
<i>1/4 teaspoon salt</i>	<i>1 teaspoon baking powder</i>

1. Preheat oven to 350 ° F.
2. Sift flour, sugar, cocoa, baking soda and salt into large electric mixer bowl.
3. Drop in butter and add ¼ cup milk and the vanilla.
4. Mix at lowest speed for 15 seconds to blend.
5. Beat 2 minutes at medium speed, scraping bowl and beaters once or twice.
6. Add remaining ingredients and beat 2 minutes longer.
7. Spoon into 2 greased and floured 9" pans. with parchment paper on bottom.
8. Bake 40 – 45 minutes until cakes shrink slightly from sides of pan and are springy to the touch.
9. Cool upright in pans on wire rack for 5 minutes.
10. Invert on racks, peel off paper, turn right side up and cool completely.
11. Wrap each layer in plastic wrap and place in freezer for one hour.
12. Frost as desired.