

Vee's Devil Food Cake

Ingredients

- 2 cups white sugar
- 2 eggs
- 5 tablespoons butter
- 1 teaspoon vanilla
- Pinch of salt
- 3 ounces chocolate, melted
- 3 cups flour
- 2 teaspoons baking soda
- 2 cups ice water

Instructions

1. In a large bowl, cream together the white sugar, eggs, butter, vanilla, and a pinch of salt until smooth.
2. Add the melted chocolate and mix well.
3. In a separate bowl, combine the flour and baking soda.
4. Alternately add the flour mixture and ice water to the creamed mixture, beginning and ending with the flour mixture. Mix well after each addition.
5. Pour the batter into a greased and floured cake pan.
6. Bake at 350°F for 40 minutes or until a toothpick inserted into the center comes out clean.
7. Let the cake cool before serving.