

The Little Aussie Bakery Chocolate Cake Mix Instructions

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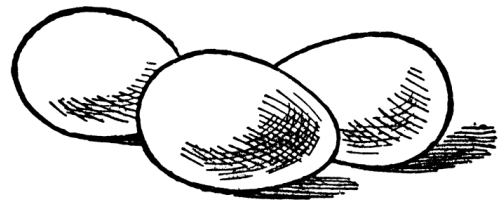
You will need:



1½ cups water



1 cup light-flavored oil
(we like sunflower oil)



3 large eggs

1. Preheat oven to 350° F.
2. Liberally grease pan with non-stick cooking spray (like Pam®).
3. Combine oil and eggs into large mixing bowl. Mix on high speed until creamy (approximately 15 seconds)
4. Reduce mixer speed and slowly add dry cake mix, alternating with equal amounts of water until batter is creamy.
5. Pour the batter into greased pan and bake at 350° F as directed below or until a toothpick inserted in the middle comes out clean.



8" or 9" round:
50-60 minutes



12 cupcakes:
15-18 minutes