

WORLD'S BEST CHOCOLATE MINUTE CAKE

METHOD

- 1** Using a fork, mix the following dry ingredients in an 8 oz. cup:
 - 2 Tbsp all-purpose flour
 - 2 Tbsp sugar
 - 1 Tbsp Hershey's® Dark Unsweetened Cocoa Powder
 - 1/4 tsp baking powder
 - 1/8 tsp salt (a pinch)
- 2** Add the following to the dry ingredients and mix thoroughly with a fork until smooth.
 - 1 Tbsp cooking oil
 - 2.5 Tbsp milk
 - 1/4 tsp vanilla extract
- 3** Microwave on high for a full 60 seconds.
- 4** Serve while hot; add Cool Whip® topping.



ACTIVITY



CUT AND
INSERT
THIS ACTIVITY
INTO YOUR
COMIC BOOK

AVAILABLE
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TOTALLY
**THRILLING
SCIENCE**

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You will need...

- FORK
- 8 OZ. DIXIE® PERFECT TOUCH INSULATED CUP
- FLOUR
- SUGAR
- HERSHEY'S® DARK UNSWEETENED COCOA POWDER
- BAKING POWDER
- SALT
- COOKING OIL
- WHOLE MILK*
- VANILLA EXTRACT
- COOL WHIP®

* FOR BETTER QUALITY CAKES WITH FULL FLAVOR AND LESS STOMACH DISCOMFORT USE WHOLE MILK WITH A2A2 PROTEIN.