

Woodland Cake

Servings : 18

Amount	Measure	Ingredient - Preparation Method
		cake
1	cup	butter
1	teaspoon	salt
2	teaspoons	vanilla extract
2	cups	sugar
4		egg
3	teaspoons	baking powder
3	cups	sifted cake flour (or regular flour)
1	cup	milk
		frosting
1/4	cup	cocoa powder
3	tablespoons	water
2	tablespoons	butter
2	tablespoons	light corn syrup
2	cups	powdered sugar
1/4	teaspoon	vanilla extract

Preheat oven to 375 or 400 for cupcakes. Cream butter, salt and vanilla. Add sugar gradually and beat well. Add eggs, one at a time, beating well after each one. Sift flour and baking powder in a separate bowl. Add the flour with the milk, alternating with the milk. Mix well after each addition and beat until smooth. Pour into 3 9" rounds or a 9x13 or 2/3 full in cupcake tins. Bake 30-35 minutes or cupcakes for 15 minutes. Let cool completely.

Mix cocoa with water in saucepan well. Add butter and corn syrup and turn the heat to low. Stir until butter melts and mixture is smooth. Remove from heat; beat in the sugar and vanilla. Pour over top of cake, allowing it to drizzle.