



THE J.M. SMUCKER Co

Chocolate Chunk Vanilla Cake

Prep Time Cook Time Serves Difficulty

15 mins 45 mins 16 N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Best for Cake & Pastry Flour, sifted
- 1 1/2 tsp (7 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 2% Evaporated Partly Skimmed Milk
- 1 cup (250 mL) chopped semi-sweet or milk chocolate

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 8 or 9-inch (2 or 2.5 L) square baking dish.

Step 2:

Cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla.

Step 3:

Mix dry ingredients together. Add half of dry mixture to wet ingredients. Add **Carnation Milk®** and then remaining dry mixture. Add chopped chocolate.

Step 4:

Spoon batter into prepared pan and spread evenly. Bake 45-50 minutes or until a toothpick inserted in center of cake comes out clean.

Images

