



2026 King Arthur Junior Baking Contest

King Arthur's Original Pan Cake

INGREDIENTS:

CAKE

- 1 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1 cup sugar
- 1/4 cup cocoa
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 tablespoon vinegar, cider or white
- 1/3 cup vegetable oil or other cooking oil
- 1 cup cold water

ICING

- 1 1/2 cups semisweet chocolate chips
- 1/2 cup half-and-half cream

DIRECTIONS:

1. **To make the cake:** Preheat oven to 350°. Lightly grease and flour 8" square pan.
 2. Whisk together dry ingredients. In a separate bowl, whisk vanilla, vinegar, vegetable oil, and water. Pour into dry ingredients, stirring until thoroughly combined.
 3. Pour batter into prepared pan.
 4. Bake 30 - 35 minutes, until toothpick inserted into center comes out clean, or with a few moist crumbs clinging.
 5. Cool before frosting.
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1. **To make the icing:** Heat chocolate chips with half-and-half until melted.
 2. Stir until smooth and spread over cooled cake.
 3. Measure to cut 2-inch squares.
 4. Submit four 2-inch squares on a white paper plate.