**Grandma Taylor’s Quick Cocoa Cake**

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**Mix together:**

* 2 cups flour
* ¾ cup white sugar
* ¾ cup brown sugar
* 6 tbsp cocoa
* ½ tsp salt
* 1 tsp baking soda

**Add:**

* 2 eggs
* 1 ½ tsp vanilla
* ¾ cup melted margarine or butter
* 1 cup cold water

Beat well. Bake at 350 degrees

* 20-25 minutes for cupcakes
* 30 minutes for 9 by 12 inch pan

**Frosting**

* 4 cups powdered sugar
* ¼ lb soft margarine or butter
* 1 tsp vanilla
* Sift in 1/3 cup cocoa
* Add enough milk to blend. Beat until fluffy

**Cream Filling**

* 1 lb powdered sugar
* ¼ lb soft margarine or butter
* 1 tsp vanilla
* Add enough milk to blend. Beat until fluffy

Use pastry bag to inject in middle of cupcakes after baking and after they cool a bit (should be warm though).