**Whole Wheat Chocolate-Blueberry Cake**

1 cup whole wheat flour

1 cup sugar

6 tbsp. cocoa powder

¾ tsp baking powder

½ baking soda

¼ tsp salt

¾ cup water

½ cup blueberries

1 egg

1 cup cool whip

½ cup chocolate chips

1. Preheat oven to 350 degrees. Combine flour, sugar, cocoa, powder, soda, salt. In blender combine water, blueberries, and egg. Blend until smooth. Pour into flour mixture and blend until smooth. Pour into 8X8 greased pan. Bake 30 minutes.

2. In class bowl melt chocolate chips in microwave. Fold in cool whip. Spread over cooled cake.

**Red Velvet Cake**

½ c shortening

1 ½ c sugar

2 eggs

2 tbsp cocoa

2 tsp red food coloring

1 tsp salt

1 tsp vanilla

1 c buttermilk

2 ½ c cake flour

1 ½ tsp baking soda

1 tbsp vinegar

1. Cream shortening and sugar. Add eggs. Add coloring and cocoa.

2. In separate bowl mix together salt, vanilla, buttermilk and vinegar. In another bowl combine flour and soda.

3. Mix buttermilk mixture and cake flour mixture alternately to the shortening mixture by gently folding them in to the batter. Bake at 350 degrees for 30 minutes. Cool and ice with frosting.

**Frosting**

5 tbsp flour

1 c milk

1 cup butter

1 c sugar

1 tbsp vanilla

Cook flour and milk, stirring constantly, until of mashed potato consistency. Cool thoroughly! Mix butter, sugar and vanilla and set aside.

Add the flour mixture to the butter mixture, beating on high setting on mixer, until sugar is dissolved.

**Angel Food Cake**

12 eggs

1 ¼ cups powdered sugar

1 c flour

1 ½ tsp cream of tartar

1 ½ tsp vanilla extract

½ tsp almond extract

¼ tsp salt

1 c sugar

Separate eggs; discard yolks or refrigerate for another use. Measure egg whites, adding or removing whites as needed to equal 1 ½ cups.

Sift powdered sugar and flour together three times. Set aside. Add cram of tartar, extracts and salt to egg whites; beat on high speed. Gradually add sugar, beating until sugar is dissolved and stiff peaks form. Fold in flour mixture, ¼ cup at a time. Gently spoon into ungreased angel food cake pan. Cut through batter with knife to remove air pockets. Bake at 350 degrees for 45 minutes. Invert to cool.