

chocolate cake



2 cups sugar

1 1/2 tsp baking soda

1 1/2 tsp baking powder

1 tsp salt

1 3/4 cups unbleached flour

3/4 cup unsweetened cocoa

1 cup boiling water with 1 tsp instant coffee

1/2 cup oil

2 eggs

1 cup milk

1 tsp vanilla

People are always asking me what is this cake? LOL sooo easy this is my favorite recipe to use for everything, cakes and cupcakes. Not only is this go-to recipe reliable but it offers a rich dense flavor that improves over days and when making a cake ahead of time this is really important! It is preference but I prefer to refrigerate my chocolate cakes! I think it enhances and brings out the cocoa flavor!

In a bowl combine and stir all dry ingredients. Add milk, eggs, oil and vanilla and beat until smooth. Then on low add boiling water and instant coffee. Mixture will seem soupy— stir just until mixed. Pour into prepared cake pans or cupcake tins.

Bake 350 F 20-25 minutes