Basic Dark Chocolate Cake

Amount 2 9-inch round cakes
Time 1 hour

Ingredients

- 1 cup white sugar
- 1 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 2 eggs
- 1 cup milk
- 1/2 c oil (or sub butter or applesauce)
- 2 tsp vanilla extract
- 1 cup boiling water

Steps

1. Preheat oven to 350 F.
2. Grease two 9-inch round pans (or equivalent square or rectangle pans).
3. Stir together dry ingredients.
4. Add wet ingredients sans water. Mix.
5. Add 1 cup boiling water. Batter will be thin.
6. Pour into pans. Bake 30-35 minutes until toothpick comes out clean.
7. Cool in pans for 5-10 minutes then move to a wire rack to cool completely before frosting.

Notes

Tasty with lemon frosting. Add additional sugar for milk chocolate cake