* 2 cups all-purpose flour
* 2 cups white sugar
* ¾ cup unsweetened cocoa
* 2 teaspoons baking soda
* 1 teaspoon baking powder
* ½ teaspoon salt
* 2 large eggs eggs
* 1 cup cold brewed coffee
* 1 cup milk
* ½ cup vegetable oil
* 2 teaspoons vinegar
* **Step 1**

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch pan.

* **Step 2**

In a large bowl, combine the flour, sugar, cocoa, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, milk, oil and vinegar. Mix until smooth; the batter will be thin. Pour the batter into the prepared pan.

* **Step 3**

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.