

BASIC CHOCOLATE CAKE RECIPES



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Basic Chocolate Cake Recipe Food Network

Directions Preheat the oven to 350 degrees F. Coat two 9-inch-round cake pans with cooking spray and line. Whisk the cocoa powder and 1 1/2 cups boiling water in a medium bowl until smooth; set aside. Divide the batter between the prepared pans and tap the pans against the counter to help the

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One Bowl Chocolate Cake III Recipe Allrecipes com

One Bowl Chocolate Cake III - Directions Preheat oven to 350 degrees F (175 degrees C). Grease and flour two nine inch round pans. In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Bake 30 to 35 minutes in the preheated oven, until the cake tests done

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Easy chocolate cake recipe BBC Food

Divide the cake batter between the sandwich tins and bake in the oven for 25 35 minutes, or until the top is firm to the touch and a skewer inserted into the centre of the cake comes out clean.

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Classic and Easy Chocolate Cake Recipe

Ingredients 1 3/4 cups/225 grams all-purpose flour. 2 cups sugar. 3/4 cup cocoa powder. 1 1/2 teaspoons baking powder. 1 1/2 teaspoons baking soda. 1/2 teaspoon salt. 2 eggs. 1 cup milk. 1/2 cup vegetable oil. 2 teaspoons vanilla extract. 1 cup water (boiling).

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Basic Chocolate Cake Country Living

Heat the oven to 400 degrees F. Lightly coat an 8-inch round cake pan with softened butter and dust with all-purpose flour. Set aside. Whisk the cake flour, cocoa, baking soda, sugar, and salt together in a large bowl and set aside. Stir the coffee, oil, vanilla, and vinegar together and whisk into the flour mixture just until smooth.

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Basic Chocolate Cake Recipe for cake and cupcakes

This is the only chocolate cake recipe you need! Skip the box and make my Best Chocolate Cake recipe. This cake recipe makes a layer cake, a sheet cake, or 24 cupcakes! It's perfect with vanilla frosting or a rich and fudgy chocolate frosting.

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Easy Chocolate Cake Recipe Two Peas Their Pod

Easy Chocolate Cake with Sour Cream Chocolate Frosting is the perfect dessert for any occasion. This rich and moist chocolate cake is made in a 9 13-inch pan and finished with smooth and creamy chocolate sour cream frosting.

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Classic Chocolate Cake Recipe Taste of Home

Classic Chocolate Cake If you need to learn how to make a cake, this easy chocolate cake recipe is a perfect place to start. It appeared on a can of Hershey's Cocoa way back in 1943.

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Easy Chocolate Cake Recipes DIY Home Decor Crafts

The cake is yummy rich chocolate goodness! It will be a go to recipe even for regular cupcakes and cakes. Next time I am going to try it with special dark chocolate, just for fun. I bet that will be amazing too! BTW if you click on the word fudgy chocolate glaze that is written in blue in the recipe, it takes you to the recipe for that glaze.

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24 Easy Cake Recipes Martha Stewart

Easy cake recipes are perfect for casual desserts, quick bake sale contributions, brunches, and afternoon breaks -- when you crave something sweet but unfussy. Our collection includes chocolate pound cake, lemon Bundt cake, spiced carrot cake, cinnamon coffee cake, and more.

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Easy chocolate cake recipe BBC Good Food

I adapted this recipe to make a chocolate orange cake by adding the grated rind of an orange to the cake mixture, melting 100g of orange flavoured chocolate into the buttercream and decorated it with slices of chocolate orange and chocolate orange flavoured sticks for a birthday cake.

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