Basic Chocolate Cake

Recipe courtesy of Food Network Kitchen

From: Food Network Magazine

Level: Easy
Total: 1 hr
Prep: 25 min
Cook: 35 min
Yield: two 9-inch cakes

Ingredients:

Cooking spray

1 cup unsweetened cocoa powder (natural or Dutch process)

2 1/2 cups all-purpose flour

2 cups sugar

1 1/2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

3 large eggs, at room temperature

3/4 cup vegetable oil

1/2 cup sour cream

2 teaspoons vanilla extract

Directions:

1 Preheat the oven to 350 degrees F. Coat two 9-inch-round cake pans with cooking spray and line the bottoms with parchment paper.

2 Whisk the cocoa powder and 1 1/2 cups boiling water in a medium bowl until smooth; set aside. Whisk the flour, sugar, baking powder, baking soda and salt in a large bowl until combined. Add the eggs, vegetable oil, sour cream and vanilla and beat with a mixer on medium speed until smooth, about 1 minute. Reduce the mixer speed to low; beat in the cocoa mixture in a steady stream until just combined, then finish mixing with a rubber spatula. (The batter will be thin.)

3 Divide the batter between the prepared pans and tap the pans against the counter to help the batter settle. Bake until a toothpick inserted into the middle comes out clean, 30 to 40 minutes. Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely. Remove the parchment. Trim the tops of the cakes with a long serrated knife to make them level, if desired.

Photograph by Levi Brown
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