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One Bowl Chocolate Cake



This is a rich and moist one bowl chocolate cake. It only takes a few minutes to prepare the batter. Frost with your favorite chocolate frosting.

By shirleyo

Cook: 30 mins

Additional: 10 mins

Total: 1 hr

Prep: 20 mins

Servings: 24

Yield: 2 - 9 inch round cake layers

Ingredients

2 cups white sugar
1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup unsweetened cocoa powder
1 $\frac{1}{2}$ teaspoons baking powder
1 $\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
 $\frac{1}{2}$ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

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. Add the eggs, milk, oil and vanilla, mix for 2 minutes on medium speed of mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.

Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, then remove to a wire rack to cool completely.

Nutrition Facts

Per Serving: 157 calories; protein 2.3g; carbohydrates 25.7g; fat 5.7g; cholesterol 16.3mg; sodium 217.1mg.

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