The Best Chocolate Cake Recipe {Ever}

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Prep Time	Cook Time	Total Time
15 min	30 min	45 min
Calories	Servings	Rating

Ingredients

Instructions

- 2 cups all-purpose flour
- 2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon kosher salt
- 1 teaspoon espresso powder (homemade or store-bought)
- 1 cup milk (or buttermilk, almond, or coconut milk)
- 1/2 cup vegetable oil (or canola oil, or melted coconut oil)
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup boiling water
- Chocolate Buttercream Frosting Recipe

1. Preheat oven to 350º F. Prepare two 9-inch cake pans by spraying with baking spray, buttering and lightly flouring, or brushing them with homemade chocolate pan release.
2. For the chocolate cake:
3. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
4. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
5. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.
6. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
7. Frost the cake with Chocolate Buttercream Frosting.

Nutrients

27 g carbohydrates • 3 g protein • 1 g fat • 1 g saturated fat • 15 mg cholesterol • 178 mg sodium • 1 g fiber • 17 g sugar