

# Chocolate Cake

## Ingredients

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

## Instructions

1. Preheat oven to 350 °F. Spray a bundt cake pan with cooking spray.
2. In a large mixing bowl, combine sugar, flour, cocoa powder, baking powder, baking soda, and salt.
3. Make a well in the center of the dry ingredients and add eggs, milk, vegetable oil, and vanilla extract. Beat for 2 minutes at medium speed. Stir in boiling water with espresso powder. The batter will be thin.
4. Pour batter into the prepared pan. Bake for 35-45 minutes or until a toothpick inserted comes out clean. Cool in pan for 10 minutes, then invert onto a wire rack to cool completely.

## Notes

For cupcakes, bake at 350°F for 25 minutes.