

Chocolate Cake

For cupcakes, bake at 350°F for 25 minutes. For 6" cakes, adjust the baking time as needed, typically baking at 350°F.

Ingredients

For the Cake

400g	Sugar
180g	All-Purpose Flour
65g	Unsweetened Cocoa Powder
1 ½ tsp	Baking Powder
1 ½ tsp	Baking Soda
1 tsp	Salt
2 tsp	Espresso Powder
2 ea	Eggs
1 cup	Milk
½ cup	Vegetable Oil
2 tsp	Vanilla Extract
1 cup	Boiling Water

For the Frosting

1 cup	Butter, Softened
100 g	Unsweetened Cocoa Powder
575 g	Powdered Sugar
½ cup	Milk
2 tsp	Vanilla Extract

Instructions

For the Cake

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

For the Frosting

1. In a large mixing bowl, beat the butter until light and fluffy. Add in the cocoa powder and powdered sugar, mixing until combined.
2. Add in the milk and vanilla extract, beating until smooth and creamy. If the frosting is too thick, add more milk, 1 tablespoon at a time, until the desired consistency is reached.
3. Frost the cooled cake as desired.

Notes

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