

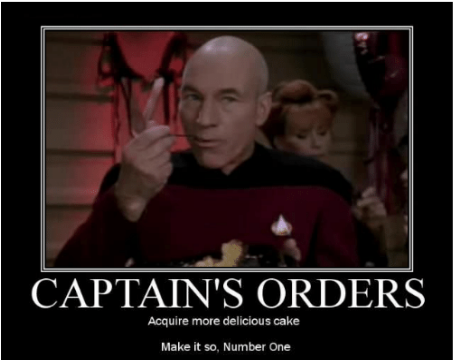
# Chocolate Cake

Celebrities love chocolate cake.

"I'm not saying I don't enjoy the days that I'm not eating chocolate cake. But I do particularly like those days when I am eating chocolate cake." - Trisha Yearwood

"Let's face it, a nice creamy chocolate cake does a lot for a lot of people; it does for me." - Audrey Hepburn

Hershey's "perfectly chocolate" chocolate cake is our favorite homemade chocolate cake recipe.



## Reasons to make this Cake

- It's **delicious**
  - Like really delicious
  - Like "eat the whole cake yourself" delicious
- It's made with chocolate  
(You can choose the chocolate of your choice)
- Everybody loves cake (*especially for birthdays*)
- It's full of calories

## Ingredients

Amount	Item
2 cups	granulated sugar
1 3/4 cups	all-purpose flour
3/4 cup	unsweetened cocoa powder
1 1/2 teaspoons	baking powder
1 1/2 teaspoons	baking soda
1 teaspoon	salt
2	large eggs
1 cup	buttermilk
1/2 cup	oil (vegetable or canola oil)
2 teaspoons	vanilla extract
1 cup	boiling water

## Steps to make this Cake

1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans.
2. Stir together sugar, flour, cocoa, baking powder, baking soda, and salt in large bowl.
3. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes.
4. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
5. Bake 30 to 35 minutes.

Source: [Hershey's Perfectly Chocolate Cake](#)

Find more recipes at: [www.tastesbetterfromscratch.com](http://www.tastesbetterfromscratch.com)





---

### More tasty chocolate ideas

---

- [Chocolate Pie](#)
- [Chocolate Milk](#)