



What You'll Need

1 3/4 cups/225 grams all-purpose flour

2 cups sugar

3/4 cup cocoa powder

1 1/2 teaspoons baking powder

1 1/2 teaspoons baking soda

1/2 teaspoon salt

2 eggs

1 cup milk

1/2 cup vegetable oil

2 teaspoons vanilla extract

1 cup water (boiling)

How to Make It

- 01** Preheat your oven to 350 F.
- 02** Butter and flour two 9-inch cake pans. It can help to line the bottom with a circle of parchment paper cut to fit the pan.
- 03** In a large mixing bowl, stir together the flour, sugar, cocoa powder, baking powder, baking soda and salt, until everything is blended.
- 04** In a separate mixing bowl, combine the eggs, milk, oil and vanilla, and whisk to combine. Then whisk in the boiling water.
- 05** Now add the wet ingredients to the dry and stir until combined. Then pour the batter into your prepared pans and transfer them to the oven.
- 06** Bake for about 30 minutes or until a toothpick inserted into the center comes out clean, or with a crumb or two attached. You can start testing after 27 minutes because it's better to check too soon than to overbake.
- 07** Cool the cakes for 10 minutes in



another hour, and frost with this
[chocolate frosting recipe](#).