Chocolate cake

Ingredients:

For the cake:

1 ¾ cups all-purpose flour
¾ cup unsweetened cocoa powder
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon salt
2 cups granulated sugar
2 large eggs
1 cup milk
½ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

For the frosting (optional):

½ cup unsalted butter, softened
3 cups powdered sugar
¼ cup unsweetened cocoa powder
¼ cup milk
1 teaspoon vanilla extract

Instructions:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round cake pans.
2. In a large bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together the sugar, eggs, milk, oil, and vanilla extract.
4. Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Do not overmix.
5. Slowly stir in the boiling water until the batter is smooth and thin.
6. Pour the batter evenly into the prepared cake pans.
7. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
8. Let the cakes cool in the pans for 10 minutes, then transfer them to a wire rack to cool completely.
9. Frosting (optional): In a medium bowl, cream together the butter and cocoa powder until light and fluffy. Add the powdered sugar alternately with the milk, beating until smooth and stir in the vanilla extract. Frost the cooled cakes as desired.