**Ingredients**

* 2 cups all-purpose flour
* 2 cups sugar
* 3/4 cup unsweetened cocoa powder
* 2 teaspoons baking powder
* 1 1/2 teaspoons baking soda
* 1 teaspoon salt
* 1 teaspoon [**espresso powder**](https://addapinch.com/espresso-powder-recipe/) homemade or store-bought
* 1 cup milk or buttermilk, almond, or coconut milk
* 1/2 cup vegetable oil or canola oil, or melted coconut oil
* 2 large eggs
* 2 teaspoons [**vanilla extract**](https://addapinch.com/homemade-vanilla-extract-recipe/)
* 1 cup boiling water
* [**Chocolate Buttercream Frosting Recipe**](https://addapinch.com/perfect-chocolate-buttercream-frosting-recipe/)

**Instructions**

* Preheat oven to 350º F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.

**For the chocolate cake:**

* Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
* Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
* Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.
* Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
* Frost cake with [**Chocolate Buttercream Frosting**](https://addapinch.com/2014/02/27/perfect-chocolate-buttercream-frosting-recipe/).

**Notes**

The cake batter will be very thin after adding the boiling water. This is correct and results in the most delicious and moist chocolate cake I’ve ever tasted! xo

**Freezer Friendly**

Let the baked cake layers cool completely. Wrap them well with plastic wrap and then with foil. Put each layer into a freezer bag and freeze up to 2 months. To serve, thaw in the refrigerator overnight with wrapping intact. The next day, the layers are ready to fill and frost.

**High Altitude:**If you live at a high altitude, adjust the recipe based upon the altitude for your area.

Nutritional information is for the cake only.

**Nutrition Information**

Calories: 124kcal | Carbohydrates: 27g | Protein: 3g | Fat: 1g | Saturated Fat: 1g | Cholesterol: 15mg | Sodium: 178mg | Potassium: 114mg | Fiber: 1g | Sugar: 17g | Vitamin A: 229IU | Vitamin C: 1mg | Calcium: 34mg | Iron: 1mg

**Have you made this recipe?**Tag [**@addapinch**](https://www.instagram.com/addapinch) on Instagram or hashtag it [**#addapinch**](https://www.instagram.com/explore/tags/addapinch)

Do let me know how you like it.

Here are a few additional ways I like to make this cake!

[**Chocolate Cupcakes**](https://addapinch.com/chocolate-cupcakes-recipe/)

If you are looking for cupcakes from this recipe, I’ve shared my recipe for the [**best chocolate cupcakes with vanilla buttercream frosting**](https://addapinch.com/chocolate-cupcakes-recipe/) for ya. This recipe makes a perfect dozen so that you can scale the recipe to make as many chocolate cupcakes as you need! Talk about easy! 🙂

[**9×13 Chocolate Cake**](https://addapinch.com/best-chocolate-cake-recipe-9x13-recipe/)

I love this version! It is a delicious, scaled-down version that is just the thing for potlucks, reunions, tailgates, and travels perfectly! I’ve also scaled-down the frosting so that has the frosting to cake ratio that my family prefers. It is a definite winner!

[**Large Chocolate Sheet Cake**](https://addapinch.com/the-best-chocolate-cake-with-fudge-icing-recipe/)

Scaled for a crowd, this recipe bakes beautifully in a rimmed baking sheet and is perfect for all sorts of get-togethers. Think of it as the 9×13’s big brother! 🙂 This recipe features Fudge Icing, but you can definitely substitute the icing for whatever you fancy!

And there you have it. There are so many ways to enjoy this delicious cake. Practically one for whatever need you might have. But, if I’ve missed one, be sure to let me know and I’ll work on it for you! 🙂

PS – Many of you have asked me if there is a way to make a Vanilla Cake Recipe that is just as delicious as this chocolate. Well friends, I’ve tested and tested and tested and now can proudly say – YES! It is definitely [**the best Vanilla Cake**](https://addapinch.com/best-vanilla-cake-recipe/) I’ve ever tasted, too! 🙂

Enjoy!  
Robyn xo