

One Bowl Chocolate Cake III



This is a rich and moist chocolate cake. It only takes a few minutes to prepare the batter. Frost with your favorite chocolate frosting.

Prep: 20 mins

Cook: 30 mins

Additional: 10 mins

Total: 1 hr

Servings: 24

Yield: 2 - 9 inch round cake layers



Ingredients

2 cups white sugar
1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup unsweetened cocoa powder
1 $\frac{1}{2}$ teaspoons baking powder
1 $\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
 $\frac{1}{2}$ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two nine inch round pans.

Step 2

In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Add the eggs, milk, oil and vanilla, mix for 2 minutes on medium speed of mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.

Step 3

Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, then remove to a wire rack to cool completely.

Nutrition Facts

Per Serving: 157 calories; protein 2.3g; carbohydrates 25.7g; fat 5.7g; cholesterol 16.3mg; sodium 217.1mg.