Chocolate Birthday Cake

Butter for greasing the pans
1/2 cup flour, plus more for flouring the pans
1/4 cup water
Yolk of 1 large egg
1/2 tsp. vanilla
3 Tbl. butter, melted and cooled
2 1/2 Tbl. unsweetened cocoa powder
1/4 tsp. baking soda
1/8 tsp. salt
1/2 cup sugar

Two 14 - 14.5 -ounce pans

1. Preheat oven to 325°F.
2. Grease and flour the pans.
3. Combine the water, egg yolk, and vanilla, and whisk to mix. Gradually add the melted butter, whisking constantly.
4. Sift the flour, cocoa powder, baking soda, and salt into a bowl. Add the sugar and whisk to combine. Add the liquid mixture and whisk until the dry ingredients are moistened.
5. Spoon the batter into the pans. Bake the cakes until a toothpick inserted into the center of a cake comes out clean, 25 to 30 minutes.
6. Cool for 15 minutes. Remove cakes from pans. Cool completely.
7. Frost.

Modified slightly from Small-Batch Baking by Debby Maugans Maugans Nakos (2004)