

# Grandpop's Special Chocolate Cake



Here is my version of chocolate cake. Aunt Mary's Vanilla Frosting compliments it perfectly.

**Servings:** 12

**Yield:** 1 9 inch layer cakes



## Ingredients

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

## Directions

### Step 1

In a large bowl, sift together flour, sugar, cocoa, baking powder, soda, and salt.

### Step 2

Add oil, milk, vanilla, coffee, and eggs; beat well. Batter will be thin. Pour into two 9 inch greased and floured round pans.

### Step 3

Bake at 325 degrees F (165 degrees C) for 25 minutes, or when top springs back when done. Cool layers on wire racks.

## Nutrition Facts

**Per Serving:** 322 calories; protein 4.9g; carbohydrates 53.3g; fat 11.3g; cholesterol 32.6mg; sodium 272.4mg.