# Hershey's "perfectly chocolate" Chocolate Cake



Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins

Hershey's "perfectly chocolate" chocolate cake with 5 ingredient chocolate frosting is our favorite homemade chocolate cake recipe.

Course: Dessert Cuisine: American

Unit: cup, large, teaspoon

Servings: 16 Calories: 383 kcal Author: Lauren Allen



## **Ingredients**

### For the Chocolate Cake

- 2 cup granulated sugar
- 1 3/4 cup all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoon baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup buttermilk
- 1/2 cup oil (vegetable or canola oil)
- 2 teaspoon vanilla extract
- 1 cup boiling water

### For the Chocolate Frosting

- 1/2 cup butter (\*see note)
- 2/3 cup unsweetened cocoa powder
- 3 cup powdered sugar
- 1/3 cup milk
- 1 teaspoon vanilla extract

### **Instructions**

- 1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans.
- 2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl.
- 3. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes.
- 4. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
- 5. Bake 30 to 35 minutes

## For a 9x13" One Layer Cake

1. Grease 9x13" pan with non-stick cooking spray. Pour batter into prepared pan. Bake at 350 degrees F. for 35 to 40 minutes. Cool completely. Frost.

### For Cupcakes:

1. Line cupcake pan with paper liners and fill 2/3 full with batter. Bake cupcakes for 22 to 25 minutes. Cool completely completely before frosting. Makes 24-30 cupcakes

### For the Chocolate Frosting:

- 1. Combine butter and cocoa powder.
- 2. Add powdered sugar, milk, and vanilla extract.
- 3. You might also love my German Chocolate Cake!

# **Recipe Video**

# **Recipe Notes**

https://tastesbetterfromscratch.com/hersheys-perfectly-chocolate-chocolate-cake/

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\*For a richer flavored chocolate frosting, try melting the butter before stirring in the cocoa powder \*Read my tips for making perfect chocolate cake, above in the post.

**Nutrition Facts** Hershey's "perfectly chocolate" Chocolate Cake Amount Per Serving Calories 383 Calories from Fat 126 % Daily Value\* **Total Fat 14g 22%** Saturated Fat 10g 50% Cholesterol 37mg 12% **Sodium** 328mg **14%** Potassium 203mg 6% Total Carbohydrates 63g 21% Dietary Fiber 2g 8% Sugars 48g Protein 4g 8% Vitamin A 4.8% Calcium 5.6%

Iron 10.2% \* Percent Daily Values are based on a 2000 calorie diet.

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