

# Divine Chocolate Cake

*Discover the joy of this divine chocolate cake—simple ingredients, rich cocoa, and effortless baking. A perfectly chocolate chocolate cake!*

**2 cups sugar**

**1 3/4 cups all-purpose flour**

**3/4 cup cocoa powder (Dutched cocoa or Natural cocoa)**

**1 1/2 tsp baking powder**

**1 1/2 tsp baking soda**

**1 tsp salt**

**2 eggs**

**1 cup milk**

**1/2 cup vegetable oil**

**2 tsp vanilla extract**

**1 cup boiling water**

Heat oven to 350°F. Grease and flour two 9-inch round baking pans (or one 13" x 9" x 2" pan).

Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl.

Add eggs, milk, oil and vanilla; beat with a mixer on medium for 2 minutes. Stir in boiling water (note, batter will be thin). Pour batter into prepared pans.

Bake 30 to 35 minutes or until a toothpick inserted in the centre comes out clean (if using 13" x 9" x 2" pan, bake for 35-40 minutes).

Cool 10 minutes; remove from pans to wire racks.

Cool completely, then decorate with Divine Chocolate Frosting.