



## 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.

### Ingredients

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

### Instructions

1. Preheat oven to 350 degrees F. Grease and flour two nine inch round pans.
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 on mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.
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.



Credit where credit is due:  
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