



Deep Dark Chocolate Cake

Servings: 12

Prep Time: 15min

Cook Time: 30-40min

Ingredients

- 3/4 cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
- 2 cups sugar
- 1-1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 1 cup milk
- 1 cup water boiling
- 2 eggs
- 1-3/4 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/2 cup vegetable oil

ONE-BOWL BUTTERCREAM FROSTING

- 6 tablespoons butter or margarine, softened
- 2-2/3 cups powdered sugar
- 1/2 cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
- 1/3 cup milk
- 1 teaspoon vanilla extract

Directions

1. Heat oven to 215°C. Grease and flour two 23cm round pans or one 33x23x5cm baking pan.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of electric mixer 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
3. Bake 30 to 35 minutes for round pans, 35 to 40 minutes for rectangular pan or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. (Cake may be left in rectangular pan, if desired.) Frost with ONE-BOWL BUTTERCREAM FROSTING. Makes 12 servings.

ONE-BOWL BUTTERCREAM FROSTING:

4. Beat butter in medium bowl. Add powdered sugar and cocoa alternately with milk, beating to spreading consistency (additional milk may be needed). Stir in vanilla. About 2 cups frosting.