

# Chocolate Cake

Yield: 1 bundt cake

Prep Time: 0:20:00

Cook Time: 0:45:00

Total Time: 1:05:00

1. Preheat oven to 350°F. Spray a bundt cake pan with cooking spray.

2. In a large mixing bowl, combine sugar, flour, cocoa powder, baking powder, baking soda, and salt.

- 2 cup Granulated Sugar
- 1 3/4 cup All-Purpose Flour
- 3/4 cup Natural Unsweetened Cocoa Powder
- 1 1/2 tsp Baking Powder
- 1 1/2 tsp Baking Soda
- 1 tsp Table Salt

3. Make a well in the center of the dry ingredients and add eggs, milk, vegetable oil, and vanilla extract. Beat for 2 minutes at medium speed. Stir in boiling water with espresso powder. The batter will be thin.

- 2 each Eggs
- 1 cup Milk
- 1/2 cup Vegetable Oil
- 2 tsp Vanilla Extract
- 1 cup Water
- 2 tsp Espresso Powder

4. Pour batter into the prepared pan. Bake for 35-45 minutes, or until a toothpick inserted into center comes out clean.

5. Cool in pan for 10 minutes, then invert onto wire rack to cool completely.