

Chocolate Cake

Ingredients

- 2 cups granulated sugar
- 1 3/4 cups all-purpose flour
- 3/4 cup cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons espresso powder
- 2 large eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Instructions

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.
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.
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.