

The Perfect Chocolate Cake

1 c. cocoa powder

2 c. boiling water

Combine and stir until smooth. Set aside to cool.

2 $\frac{3}{4}$ c. flour

2 tsp. baking soda

$\frac{1}{2}$ tsp. salt

1 $\frac{1}{2}$ tsp. baking powder

Sift together in a separate bowl.

1 c. butter, softened

2 $\frac{1}{2}$ c. sugar

4 eggs

1 $\frac{1}{2}$ tsp. vanilla

Put the sugar and butter into the mixer bowl and beat together. Add the eggs and beat until light and fluffy, about 5 min. Add the vanilla.

At low speed, add the flour mixture alternately with the cocoa liquid until well blended.

Grease and flour your pan(s). (I “flour” mine with cocoa powder.)

-3, 9 x 1 $\frac{1}{2}$ ” pans bake for 25-30 min.

-1, 9 x 13 pan, 55 min.

Bake @ 325° F. When a skewer comes out clean, it is finished. Let it sit for 10 min. before removing from the pan and frosting.

This cake is great with a rich chocolate frosting or a vanilla butter cream.