

# THE BEST CHOCOLATE CAKE

YIELDS 2-9" Round Cakes | PREP TIME 15 | COOK TIME 20-25

## Ingredients:

### Frosting

1/2 cup (1 stick) butter or margarine  
2/3 cup HERSHEY'S Cocoa  
3 cups powdered sugar  
1/3 cup milk  
1 teaspoon vanilla extract

### Chocolate Cake

2 cups granulated sugar  
1 3/4 cups all-purpose flour  
3/4 cups Hershey's cocoa  
1 1/2 teaspoon baking soda  
1 1/2 teaspoon baking powder  
1 teaspoon salt  
2 eggs  
1 cup milk  
1/2 cup canola oil (I use fruity olive oil)  
2 teaspoons vanilla  
1 cup boiling water

## Tools Used:

[Tovolo® Flex-Core Spoonula](#)

[Tovolo® Measuring Cups](#)

[Tovolo® Measuring Spoons](#)

[Tovolo® Scoop & Spread](#)

## Directions:

**Frosting:** Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency.

Add small amount additional milk, if needed. Stir in vanilla. About 2 cups frosting.

**Cake:** Combine the dry ingredients in a large bowl. Add the eggs, milk, oil, and vanilla.

Beat with a hand or stand mixer until completely mixed, 30 seconds to 1 minute. Stir in the boiling water. The batter will be thin.

Line muffin tins with cupcake papers (Recipe yields 30 cupcakes) Fill papers about 2/3's full with batter.

Cook for about 22-25 minutes.

Let cool for about 10-15 minutes in the tins, and then remove to baking racks and cool completely.