Cook not scroll # 1

CHOCOLATE CAKE



CHOCOLATE CAKE

WHAT U COOKING TODAY?







Ingredients

- 1¾ cups (220 g) all-purpose flour
- 2 cups (400 g) sugar
- ¾ cup (65 g) unsweetened cocoa powder
- 1½ tsp baking powder
- 1½ tsp baking soda
- 1 tsp salt
- 2 eggs
- 1 cup (240 ml) milk
- ½ cup (120 ml) vegetable oil
- 2 tsp vanilla extract
- 1 cup (240 ml) hot coffee or hot water

TIP: USING HOT COFFEE INSTEAD OF HOT WATER DOESN'T MAKE THE CAKE TASTE LIKE COFFEE. IT SIMPLY MAKES THE CHOCOLATE FLAVOR RICHER AND DEEPER.

Instructions

- Preheat the oven to 180°C (350°F).
- Grease and line a cake pan.
- In a large bowl, mix the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
- Add the eggs, milk, oil, and vanilla. Beat for about 2 minutes until smooth.
- Stir in the hot coffee (or hot water). The batter will be thin, which is normal.
- Pour the batter into the prepared pan.
- Bake for 35 to 40 minutes, or until a toothpick inserted in the center comes out clean.
- Let the cake cool for 10 minutes in the pan, then transfer to a wire rack to cool completely.

Chocolate Frosting

- ½ cup (115 g) butter, softened
- ⅔ cup (60 g) cocoa powder
- 3 cups (360 g) powdered sugar
- ⅓ cup (80 ml) milk
- 1 tsp vanilla extract

Last step

Beat the butter and cocoa together, then gradually add the powdered sugar, milk, and vanilla until smooth and fluffy.

