

## Perfectly Chocolate Chocolate Cake - from Hershey's

- 2 c. sugar
- 1  $\frac{3}{4}$  c. all-purpose flour
- $\frac{3}{4}$  c. Hershey's cocoa
- 1  $\frac{1}{2}$  t. baking powder
- 1  $\frac{1}{2}$  t. baking soda
- 1 t. salt
- 2 eggs
- 1 c. milk
- $\frac{1}{2}$  c. vegetable oil
- 2 t. vanilla extract
- 1 c. boiling water
- One recipe of "Perfectly Chocolate" Chocolate Frosting

Heat oven to 350°. Grease and flour two 9-inch round baking pans. (If you use 8-inch ones, bake them a little longer. If you use 10-inch ones, your cake will be flat!)

Combine dry ingredients in large bowl. Add eggs, milk, oil, and vanilla; beat on medium speed 2 minutes.

Stir in boiling water (batter will be thin).

Pour into pans.

Bake 30-35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

Frost with "Perfectly Chocolate" Chocolate Frosting.

### "Perfectly Chocolate" Chocolate Frosting

- 1 stick (1/2 c.) butter or margarine
- $\frac{2}{3}$  c. Hershey's cocoa
- 3 c. powdered sugar
- $\frac{1}{3}$  c. milk
- 1 t. vanilla

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating on medium speed to spreading consistency. Add more milk, if needed. Stir in vanilla.