

Moist Chocolate Cake

From Bakingbetter.com

2 cups white granulated sugar
1 $\frac{3}{4}$ cups all purpose flour
1 $\frac{1}{2}$ teaspoons baking powder
1 $\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
 $\frac{3}{4}$ cup cocoa powder (such as Hershey's)
2 eggs
1 cup milk
 $\frac{1}{2}$ cup vegetable oil
2 teaspoons vanilla
1 cup boiling water
1 teaspoon instant coffee or instant espresso

Preheat oven to 350 degrees. Grease and flour 2-9" round cake pans or 1-9x13" cake pan. 8" round pans can be used as long as they are a minimum of 2" deep.

Combine sugar, flour, baking powder, baking soda, salt and cocoa in a mixing bowl, whisk to combine.

Add eggs, milk, oil, and vanilla. Beat with an electric hand mixer for 2 minutes or until the batter is smooth.

Add instant coffee/espresso to the boiling water, stir to combine. Add this hot mixture all at once to the batter. Mix on low speed to combine, being careful not to splatter the hot liquid. Batter will be thin.

Bake for 35-40 minutes or until cake tests done. Let cool for 10 minutes in pans then flip out onto cooling rack. Frost only when completely cool.

