

# FLORA MARGARET'S



## Darker-Than-Dirt Chocolate Cake

### Ingredients:

1 $\frac{3}{4}$ cups all-purpose flour	$\frac{1}{2}$ teaspoon salt
2 cups sugar	2 large eggs
$\frac{3}{4}$ cup cocoa powder	1 cup milk
1 $\frac{1}{2}$ teaspoons baking powder	$\frac{1}{2}$ cup (1 stick) soft unsalted butter
1 $\frac{1}{2}$ teaspoons baking soda	2 teaspoons vanilla extract
	1 cup boiling water

### Instructions:

Preheat the oven to 350 degrees F. Grease two 8-inch cake pans and line the bottoms with parchment paper.

In a large mixing bowl, combine the sugar and butter and beat with a mixer until smooth and creamy, about three minutes.

In a medium bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt.

In a small bowl, mix the milk, eggs and vanilla extract.

Alternate adding the flour mixture and the milk mixture until everything is combined. Beat for one minute. Add the boiling water.

**\*\*be careful... it will be very hot!! Have a grown-up help with this part.\*\***

Continue beating for one more minute.

Pour the cake batter into pans evenly and bake on the center rack of the oven for 30-35 minutes or until a toothpick inserted into the center comes out clean.

Cool the pans on a wire rack for ten minutes, then carefully flip them over and cool entirely.

Frost the cake with your favorite icing. Yummy!