

Chocolate Layer Cake

Indulge in a decadent chocolate layer cake that will satisfy your sweet cravings!


60 min

Total time

Intermediate

Difficulty

380

kcal / serving

Ingredients

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 large egg
- 1 tsp vanilla extract
- 1/2 cup boiling water
- 1/2 cup butter, softened
- 2 cups powdered sugar
- 1 tsp vanilla extract
- 2 tbsp milk

Steps

- 1 Preheat oven to 350°F (175°C) and grease a 9-inch round cake pan.
- 2 In a mixing bowl, combine flour, sugar, cocoa powder, baking powder, baking soda, and salt.
- 3 Add milk, vegetable oil, egg, and vanilla extract to the dry ingredients and mix until well combined.
- 4 Stir in boiling water until the batter is smooth.
- 5 Pour the batter into the prepared cake pan and bake for 30-35 minutes.
- 6 For the frosting, beat butter until creamy, then gradually add powdered sugar and mix until smooth.
- 7 Stir in vanilla extract and milk until the frosting reaches a spreadable consistency.
- 8 Once the cake has cooled, frost the layers and enjoy!