

hershey's "perfectly chocolate" chocolate cake

Preheat oven to 350 degrees

Brief summary of the recipe.

Ingredients

for cake

- 1/2 cup oil
- 2 teaspoons vanilla
- 1 cup boiling water
- 2 eggs
- 1 cup milk
- 1 1/2 teaspoons baking soda
- 1 3/4 cups flour
- 3/4 cup hershey's coco
- 1 1/2 teaspoons baking powder
- 2 cups sugar

for frosting

- 1/2 cup (1 stick) butter or margarine
- 2/3 cup hershey's cocoa
- 3 cups sugar
- 1/3 cup milk
- 1 teaspoon vanilla

Directions

for cake

1. grease and flour three 8-inch round baking pans.
2. stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. stir in boiling water (batter will be thin). pour batter in prepared pans.
3. bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. cool 10 minutes; remove from pans to wire racks. cool completely. frost.

for frosting

1. melt butter. stir in cocoa. alternately add powdered sugar and milk, beating to spreading consistency.add small amount additional milk if needed. stir in vanilla. makes about 2 cups of frosting.

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