

Chocolate Cake and Icing (Below)

2 cups sugar (480g)
1-3/4 cups All-Purpose flour (250g)
3/4 cup Hershey's Powdered Cocoa (75g)
1-1/2 tsp. baking powder
1-1/2 tsp. baking soda
1 tsp. salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 tsp. vanilla extract
1 cup BOILING water

optional 1 tsp
ESPRESSO powder

Preheat oven to 350°F. Grease and flour two 9-inch round baking pans, or prepare cupcake tins for about 30 cupcakes.

Combine dry ingredients, add eggs, oil, milk and vanilla. Beat on medium speed for 2 minutes. Pour in boiling water. Batter will be thin.

Either: Pour into pans. Bake cakes 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes and then remove from pans and transfer to wire racks.

Or: Fill cupcake holders 2/3 full and bake 22-25 minutes or until toothpick comes out clean.

Frost with Buttercream or Chocolate Buttercream Icing when cool.

Chocolate Buttercream Icing

1/2 cup (1 stick) butter
2/3 cup Hershey's cocoa
3 cups powdered sugar
1/3 cup milk
1 tsp. vanilla extract

Melt butter, mix in cocoa. Add powdered sugar and milk, alternating, while beating on medium speed until frosting reaches desired consistency (creamy but not drippy). Makes about 2 cups.

Buttercream Icing – Makes enough for cupcakes, double for two-layer cake

3 cups powdered sugar
1/3 cup butter, softened
1-1/2 tsp. vanilla extract
2+ Tbsp. milk

Mix sugar, butter and vanilla on medium speed. Add 1-Tbsp. milk. Continue adding milk 1-Tbsp. at a time to get desired consistency. More than enough.