The BEST Chocolate Cake



Ingredients:

- 1 and 3/4 cups flour
- 2 cups sugar
- 3/4 cup cocoa powder (sifted)
- 1 and 1/2 tsp baking powder
- 1 and 1/2 tsp baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 tsp vanilla extract
- 1 cup boiling water

Chocolate Filling

Coconut Frosting (recipe below)

Directions:

- 1 Preheat oven to 350 degrees F.
- 2. Prepare two cake pans (round or square) by greasing and lightly flouring them. This helps ensure a clean removal from the pans.
- 3. In a large mixing bowl, stir together the cocoa, baking powder, baking soda, and salt.
- 4. Add the eggs, milk, oil, and vanilla and stir on medium speed about 2 minutes.
- 5. Add the boiling water to the batter. It will be very thin at this point. Pour the batter into your prepared baking pans.
- 6. Bake for about 35 minutes or until a toothpick comes out clean from the center of the cake. Allow 10 minutes for the cakes to cool in the pan. Remove from pans onto wire rack and let them cool completely.
- 7. When the cakes have cooled, cut each cake evenly in half using a sharp serrated knife. You will end up with four thin cake pieces.

8. Arrange the first cake layer on the serving plate. Cover with chocolate filling. Repeat with the remaining layers adding a generous layer of chocolate filling between each layer.
9. If any extra filling remains reserve for decorating the top of the cake later. Place in the refrigerator for about 30 minutes.
10. Using a spatula or knife spread frosting evenly over the top and sides of the cake. Decorate the cake with the remaining filling by creating dollops with a decorating tip along the top edge of the cake.
Refrigerate until ready to serve!
Enjoy!
http://piece-of-home.com/german-chocolate-cake/