

# Maine Arts Camp

Recipe: Hershey's Chocolate Cake

Chef: Charlie Limoggio CEC

Servings: 12

Yields: 2 - 9" cake rounds

Quantity	Unit	Ingredient	Prep Notes
2	Cups	Sugar	
1 $\frac{3}{4}$	Cups	All-purpose flour	
$\frac{3}{4}$	Cup	Cocoa powder	
1 $\frac{1}{2}$	Teaspoons	Baking powder	
1 $\frac{1}{2}$	Teaspoons	Baking soda	
1	Teaspoon	Salt	
2	Large	Eggs	
1	Cup	Milk	
$\frac{1}{2}$	Cup	Vegetable oil	
2	Teaspoons	Vanilla extract	
1	Cup	Boiling water	

1. Heat oven to 350°F. Grease and flour two 9-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 into 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 with Chocolate Sour Cream Frosting. 10 to 12 servings. VARIATIONS: ONE-PAN CAKE: Grease and flour 13x9x2-inch baking pan. Heat oven to 350° F. Pour batter into prepared pan. Bake 35 to 40 minutes. Cool completely. Frost

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups,  $\frac{1}{2}$  cups etc.**