

Chocolate Cake

Ingredients

1 c Flour
1 c Sugar (plus 2 tablespoons)
7 T Cocoa Powder
1/4 t Salt
1/2 t Baking Soda
2 Eggs
1/2 c Milk
8 T Butter (melted)
1/2 t Vanilla Extract
2 T Powdered Sugar

Instructions

1. Preheat the oven to 350 degrees. Grease a 9-inch round cake pan; line the bottom with parchment paper and grease the paper.
2. In a large bowl, whisk together the flour, sugar, cocoa powder, salt and baking soda. Make a well in the center, add the eggs and milk and whisk gently to make a thick batter; whisk vigorously 30 to 40 times. Whisk in the melted butter and vanilla just until smooth. Scrape into the prepared pan.
3. Bake until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Let cool on a rack for 10 minutes; invert onto the rack, remove the pan and parchment paper and invert again. Let cool completely. Dust with the powdered sugar.