

Perfect chocolate cake

Ingredients

2 cups of sugar
1 $\frac{3}{4}$ cup of all-purpose
 $\frac{3}{4}$ cup of unsweetened cocoa
1 $\frac{1}{2}$ teaspoons baking powder
1 $\frac{1}{2}$ teaspoons baking
1 teaspoon of salt
2 eggs egg replacer
1 cup of milk
 $\frac{1}{2}$ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Instructions

1. heat oven to 350 degrees Fahrenheit. grease and flour 2 9-inch round baking pans.
2. stir together sugar, flour, cocoa, baking powder, baking soda and salt in a large bowl. add in milk, oil and vanilla; Be on medium speed. stir in boiling water and pour batter into a pair of pans
3. baked 30 to 35 minutes and cool for 10 minutes