



Chocolate Cake

Makes 8" cake

1 cup sugar
3/4 cup and 1/8 cup all-purpose flour
1/4 and 1/8 cup HERSHEY'S Cocoa
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup milk
1/4 cup vegetable oil
1 teaspoon vanilla extract
1/2 cup boiling water

Heat oven to 350°F. Grease and flour 9-inch round baking pans.

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. 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



Chocolate Frosting

Frosts one 8" cake

4 T butter, melted
1/3 cup HERSHEY'S Cocoa
1 1/2 cup powdered sugar
1 teaspoon vanilla extract
4-6 T milk, as needed

Add first 4 ingredients into bowl and 2 T milk.
Beat with electric beater, adding more milk by the 1/2 t until spreading consistency is reached.