

Beatty's Chocolate Cake Recipe - A Classic, Deeply Chocolatey Dessert

Beatty's Chocolate Cake: A Slice of Heaven



OVEN
350°F

TIME
20 min

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INGREDIENTS

2 cups all-purpose flour
2 cups granulated sugar
 $\frac{3}{4}$ cup unsweetened cocoa powder
1 $\frac{1}{2}$ teaspoons baking powder
1 $\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
2 large eggs
1 cup buttermilk
 $\frac{1}{2}$ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

DIRECTIONS

1. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large mixing bowl, combine the flour, sugar, cocoa powder, baking powder, baking soda, and salt. Whisk until well blended.
3. Add the eggs, buttermilk, oil, and vanilla extract to the dry ingredients. Beat on medium speed for 2 minutes.
4. Stir in the boiling water until the batter is smooth (it will be thin).
5. Pour the batter evenly into the prepared pans and bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
6. Let the cakes cool in the pans for 10 minutes, then remove from pans and cool completely on wire racks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/beattys-chocolate-cake-recipe-a-classic-deeply-chocolatey-dessert/>