

## Quick & Easy Chocolate Cake Recipe for Any Occasion

, a last-minute lifesaver, and a blank canvas for your favorite toppings.



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup all-purpose flour
- $\frac{1}{2}$  cup unsweetened cocoa powder
- $\frac{3}{4}$  cup granulated sugar
- 1 tsp baking powder
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  cup vegetable oil
- 2 eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup melted chocolate (for topping)

### DIRECTIONS

- 1. Preheat:** Preheat your oven to 180°C (350°F). Grease or line a cake pan (8-inch round or square works well).
- 2. Mix Dry Ingredients:** In a large bowl, whisk together flour, cocoa powder, sugar, and baking powder.
- 3. Add Wet Ingredients:** Add milk, vegetable oil, eggs, and vanilla extract to the dry mixture. Mix until smooth and lump-free.
- 4. Bake:** Pour the batter into the prepared pan. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
- 5. Cool & Drizzle:** Let the cake cool completely. Drizzle with melted chocolate just before serving.

### SWAPS & NOTES

**Milk :** Use almond, oat, or soy milk for a dairy-free version.

**Oil :** Swap with melted butter or coconut oil for different flavor.

**Topping :** Melted chocolate is quick, but you can also frost with ganache, buttercream, or just dust with powdered sugar.

**Add-ins:** Stir in chocolate chips, nuts, or espresso powder for a deeper flavor. ??? Instructions 1.

### TIPS FOR SUCCESS

Don't overmix the batter-just combine until smooth.

Let the cake cool before topping to keep the drizzle neat.

Serve with whipped cream, ice cream, or berries. ?

