



# Noreen's Kitchen

## Old Fashioned

### Chocolate Cake

#### Ingredients

2 cups sugar	1 cup whole milk
2 cups all-purpose flour	1 cup sour cream
1 cup Cocoa powder	1/2 cup vegetable oil
2 teaspoons baking powder	2 tablespoon vanilla extract
2 teaspoons baking soda	1 teaspoon instant coffee crystals
1 teaspoon salt	1 cup boiling water
3 eggs	

#### Step by Step Instructions

Preheat oven to 350

Combine the dry ingredients into your mixer bowl

Add milk, eggs, oil and vanilla extract to bowl and mix on low speed to combine.

Add coffee crystals to hot water and stir.

Slowly add hot coffee mixture to the bowl while still mixing on low speed. Continue mixing until batter is thoroughly combined.

Pour into prepared cupcake liners.

Bake for recommended amount of time. Cake is done when it springs back when gently touched or when a toothpick inserted in the center comes out clean.

Remove from oven and allow to cool for 10 minutes before removing from the pan.

Remove cake from pans and transfer to a wire rack to cool completely before icing.

This recipe will make the following

1 full 9 x 13 or quarter sheet cake bake 30 to 35 minutes.

2- 9 inch round layers bake 20 to 25 minutes.

3- 8 inch round layers or 20 to 25 minutes.

Approximately 36 cupcakes 15 to 18 minutes.

**Enjoy!**