



Bubbe's Famous Chocolate Cake

Makes 12 really big servings

Cake Ingredients

- 2 cups sugar
- 2 cups flour
- 1 tsp. baking powder
- 2 tsp. baking soda
- ¾ C cocoa (sift first) - I used Hershey's just like Bubbe
- 2 eggs
- 1 cup 2% milk
- 1 cup boiling water
- 1 stick melted butter

Frosting Ingredients

- 5 squares unsweetened melted chocolate (Hershey's or Bakers is old school fine)
- ¾ stick melted butter
- 2 tsp. vanilla
- About ¼ cup milk
- 2 ½ cups powdered sugar to start PLUS another cup for later (sift before measuring)

Cake Instructions

Preheat the oven to 350 with the rack in the center of the oven. Use my special nonstick goop or Pam to spray a 9 x 13 metal pan.

Place sugar, flour, baking powder, baking soda, cocoa, eggs and milk in a mixing bowl. Mix then add boiling water and melted butter.

Using a stand mixer or handheld mixer, beat on medium for three more minutes. Pour into a 9 x 12 prepared pan (the batter is very runny).

Bake for 35-40 minutes in the middle of the oven. (I needed 40 minutes). Remove to a rack and partially cover with a dish towel while it cools so it stays moist. You can frost the cake after two hours and it may seem a little warm which is OK. Personally, I wait three hours until it is totally cooled down before frosting.

Frosting Instructions

Melt chocolate and melted butter together slowly in a saucepan, then remove from heat for five minutes.

Meanwhile combine the vanilla, milk and powdered sugar (sift another cup or so to add later if needed) together with a spatula until smooth. I discovered this method when I was trying to make the frosting less daunting!

Add this powdered sugar/vanilla/milk mix to the barely cooled chocolate/butter and beat by hand with spatula or whisk. Add $\frac{1}{4}$ more cup sifted powdered sugar at a time until it is loose but tastes good. For me, I had a total of about three cups of powdered sugar. The frosting should be shiny.

Spread on the cake, covering the entire top. Cool before covering. The frosting layer here will be about $\frac{1}{3}$ inch thick...it is intense!

Keep at room temp for up to five days. This recipe also makes 24 cupcakes that will take about 25 minutes to bake.