

Basic Chocolate Cake

Makes one 2-layer chocolate cake - as seen on [CakeSpy](#)

- 2 cups flour
 - 1/2 cup dark cocoa powder
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 2/3 cup unsalted butter, softened
 - 1 2/3 cups sugar
 - 3 large eggs, at room temperature
 - 1 teaspoon vanilla
 - 1 1/3 cups whole milk
1. Make the cakes. Preheat the oven to 350 F. Grease, flour, and line with parchment paper two round cake pans.
 2. In a large bowl, sift together the flour, cocoa powder, baking soda and salt. Set to the side.
 3. Cream the butter and sugar on medium speed for about 3 minutes--to make it nice and fluffy. Pause mixing. Add the eggs, one at a time, pausing to mix on low for a few moments before adding the next egg. Scrape the sides of the bowl as needed. Stir in the vanilla.
 4. Add the flour mixture alternately with the milk, in 2-3 additions each. Mix until the batter is smooth and lump-free. Divide the batter between your two prepared pans.
 5. Bake for 25-30 minutes (rotating the pans at the 15 minute mark), or until a cake tester inserted in the center of each cake comes out clean. Remove the cakes from the oven, and loosen the edges of the cake with a sharp knife. After a couple minutes, invert the cakes on to wire racks and let cool completely.
 6. Once cooled, level the cakes. Frost as desired.