

The Best Chocolate Cake Recipe {Ever}

The Best Chocolate Cake Recipe - A one bowl chocolate cake recipe that is quick, easy, and delicious! Updated with gluten-free, dairy-free, and egg-free options!



Prep Time 15
mins

Cook Time 30
mins

Total Time 45
mins



4.98 from 2760 votes

Course: Dessert Servings: 24 Calories: 124kcal

Author: Robyn Stone | [Add a Pinch](#)

Equipment



- [" target="_blank">Cake Pan](#)
- [Mixing Bowl](#)
- [Whisk \(Balloon\)](#)

Ingredients

- 2 cups all-purpose flour
- 2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon [espresso powder](#) homemade or store-bought
- 1 cup milk buttermilk, almond, or coconut milk
- 1/2 cup vegetable oil canola oil, or melted coconut oil
- 2 large eggs
- 2 teaspoons [vanilla extract](#)
- 1 cup boiling water
- [Chocolate Buttercream Frosting Recipe](#)

Instructions

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.

For the chocolate cake:

1. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle

attachment, stir through flour mixture until combined well.

2. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
3. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.
4. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
5. Frost cake with [Chocolate Buttercream Frosting](#).

Notes

The cake batter will be very thin after adding the boiling water. This is correct and results in the most delicious and moist chocolate cake I've ever tasted! xo

Freezer Friendly

Let the baked cake layers cool completely. Wrap them well with plastic wrap and then with foil. Put each layer into a freezer bag and freeze up to 2 months. To serve, thaw in the refrigerator overnight with wrapping intact. The next day, the layers are ready to fill and frost.

Nutritional information is for the cake only.

Nutrition

Calories: 124kcal | Carbohydrates: 27g | Protein: 3g | Fat: 1g | Saturated Fat: 1g | Cholesterol: 15mg | Sodium: 178mg | Potassium: 114mg | Fiber: 1g | Sugar: 17g | Vitamin A: 229IU | Vitamin C: 1mg | Calcium: 34mg | Iron: 1mg

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