

Very Moist Chocolate Cake

Written by Janet

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Ingredients:

- 1¾ Cups flour
- 1½ Tsp. Baking soda
- ¼ Tsp. Salt
- ¾ Cup cocoa powder
- 1 Cup water
- 1 Stick butter
- 2 Cups sugar
- 3 Large eggs
- 1 Tsp. Vanilla extract
- ¾ Cup milk
- ¼ Cup Sour cream

Preparation:

Heat oven at 350°. Brush with oil 2 9-inch pans then place a piece of parchment paper on the bottom of each pan, brush them with oil again and dust them with flour.

In a small bowl combine flour, baking soda and salt, set aside. Heat the water until boil, remove from heat and mix the cocoa powder into the water let it cool. In a large bowl beat butter and sugar until fluffy add the eggs one by one beating well after each addition then when the cocoa it's completely cool add it to the butter mixture then the vanilla extract and beat well. Pour the flour to the batter alternating with the milk and sour cream until well blended. Divided the batter between the two pans and bake for 35 minutes or until a wooden pick comes out clean, cool completely before frosting.