

Chocolate Cake

2 cups flour
1 cup brown sugar
1 cup white sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
3/4 cup unsalted cocoa
1 cup milk
1 cup water
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract



1

Grease and flour two 9-inch cake pans. You can also use other pan sizes, but you will need to adjust the cooking time accordingly.

2

In a large bowl, combine flour, brown sugar, sugar, cocoa powder, baking soda, baking powder and salt. Mix well with a spoon.

3

In the same bowl, add the vanilla extract, eggs, milk, oil and water. Mix well with an electric mixer until the dough is smooth.

4

Pour the batter into the molds and bake in a preheated 350 °F oven for about 35 minutes. Cooking time may vary depending on the type and size of baking pans used and the characteristics of your oven. Cooking time will be reached when a toothpick inserted in the center comes out dry.

