Perfectly Chocolate Cake, with Strawberries

Ingredients

Cake Batter
2 C sugar
1 ¾ C flour
¾ C cocoa powder
1.5 tsp baking soda
1.5 tsp baking powder
1 tsp salt
2 eggs
1 C milk
½ C cooking oil
2 tsp vanilla extract
1 C boiling water

Frosting
1 Stick butter
2/3 C cocoa powder
3 C powdered sugar
1/3 C milk
1 tsp vanilla

strawberries
hot fudge topping

Instructions

1. Preheat oven to 350° F. Grease & flour 2 9” pans
2. Stir sugar, flour, cocoa, baking soda & powder, and salt.
3. Add eggs, milk, oil, vanilla; beat on medium power for 2 minutes. Stir in boiling water. [Batter will be thin] Pour into pan and bake for 35-40 minutes. Cool, then frost.
5. Frost first layer of cake; place thinly cut strawberries across top of first layer. Place second cake layer on top. Complete frosting the cake. Decorate top with cut strawberries and hot fudge.