

Chocolate Cake

2 cups sugar
1 - 3/4 cups all-purpose flour
3/4 cup HERSHEY'S Cocoa
1 - 1/2 tsps baking powder
1 - 1/2 tsps baking soda
1 tsp salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 tsps vanilla extract
1 cup boiling water

Heat oven to 350°F. Grease and flour two 9-inch round baking pans.
Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl.
Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes.
Stir in boiling water (batter will be thin).
Pour batter into prepared pans.
Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean.
Cool 10 minutes; remove from pans to wire racks.
Cool completely.

Frosting

1/2 cup butter or margarine (1 stick)
2/3 cup HERSHEY'S Cocoa
3 cups powdered sugar
1/3 cup milk
1 tsp vanilla extract

Melt butter. Stir in cocoa. Alternately, add powdered sugar and milk, beating to spreading consistency.
Add small amount additional milk, if needed. Stir in vanilla.