**Hershey’s “Perfectly Chocolate” Cake**

**For “Perfectly Chocolate” Chocolate Cake:**

1 cup sugar

1 3/4 cups all-purpose flour

3/4 cup Hershey's Cocoa powder

1 1/2 teaspoons baking powder

1 1/2 teaspoons baking soda

1 teaspoon salt

2 eggs

1 cup milk

1/2 cup vegetable oil

2 teaspoons vanilla extract

1 cup boiling water

**For "Perfectly Chocolate" Chocolate Frosting:**

1/2 cup butter

2/3 cup Hershey's Cocoa Powder

3 cups powdered sugar

1 tsp. vanilla extract

1/3 cup milk

Make the cake:

Preheat oven to 350°F. Line 15 muffin cups with paper liners.

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 an electric mixer for 2 minutes. Stir in boiling water.

Fill cups 2/3 full with batter and bake 22 to 25 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

Frosting.

Cream together the butter, cocoa powder, powdered sugar, and vanilla until light and fluffy.

Add milk, as needed, until the mixture reaches a spreading consistency. Cool cupcakes completely, and frost.