

Chocolate cake by Guillermo Sánchez

Ingredients (For 16 people)

- 2 Cups of sugar
- 2 Eggs
- 1 and $\frac{3}{4}$ Cups of flour
- $\frac{3}{4}$ a cup of cocoa powder
- 1 Cup of milk
- $\frac{1}{2}$ a cup of sunflower oil
- 1 Cup of boiling water
- A coffee spoon of yeast
- A coffee spoon of bicarbonate
- A coffee spoon of salt
- 2 coffee spoons of vanilla extract

Procedure

Firstly, preheat the oven at 350°C.

Secondly, grease the mold with butter and flour.

Then, stir all the solid ingredients with the blender.

After that, add the liquid ones and keep stirring till it is completely liquid.

BE CAREFUL, the boiling water at the end!!!

Finally, pour the batter in the mold and bake it for 35 minutes.