

STOP YOUR HEART CHOCOLATE CAKE

(as made by Tonya Kappes)



Ingredients

- 2 cups gluten free flour
- 2 cups sugar
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 2 teaspoons baking powder
- $1\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon [espresso powder](#)
- 1 cup milk
- $\frac{1}{2}$ cup vegetable or canola oil
- 2 eggs
- 2 teaspoons [vanilla extract](#)
- 1 cup boiling water
- Frosting (you can buy store bought or make your own)

Instructions

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray.
2. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Mix until well combined.
3. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter. The boiling water will make it a little loose, but that will make for a moist cake.
4. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes and use the good ole toothpick method to see if the inside is cooked.
5. Remove from the oven and allow to cool completely.
6. Put the cakes in the refrigerator overnight. This will help with easier frosting.
7. Next day, frost the cake and enjoy!