

# Chocolate Cake with Chocolate Buttercream

from [Hersey's](#)

## Chocolate Cake

### Ingredients

- 3/4 cup (1-1/2 sticks) butter or margarine, softened
- 1-2/3 cups sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2/3 cup cocoa
- 1-1/4 teaspoons baking soda
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 1-1/3 cups water

### Directions

1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans or one 13x9x2-inch baking pan.
2. Combine butter, sugar, eggs and vanilla in large bowl; beat on high speed of mixer 3 minutes.
3. Stir together flour, cocoa, baking soda, salt and baking powder; add alternately with water to butter mixture, beating until blended.
4. Pour batter into prepared pans.
5. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean.
6. Cool 10 minutes; remove from pans to wire racks. Cool completely.

## Chocolate Buttercream

### Ingredients

- 6 tablespoons butter or margarine, softened
- 2-2/3 cups powdered sugar
- 1/2 cup HERSHEY'S Cocoa
- 1/3 cup milk
- 1 teaspoon vanilla extract

### Directions

1. Beat butter in medium bowl.
2. In another bowl, sift powdered sugar and cocoa together.
3. Add powdered sugar and cocoa alternately with milk, beating to spreading consistency (additional milk may be needed).
4. Stir in vanilla.

**Miki's Kitchen**

<http://heymikiheymiki.wordpress.com/2011/04/30/chocolate-cake-with-chocolate-buttercream/>