People Camp Big Chocolate Cake
(serves 12)

- ¼ c boiling water
- ½ cup plus 1 tablespoon unsweetened cocoa powder
- 2 tablespoons whole milk
- ¾ tsp vanilla
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ⅛ teaspoon salt
- 1½ sticks (¾ cups) unsalted butter, softener
- ¾ cups firmly packed dark brown sugar
- ¾ cups granulated sugar
- 3 eggs

Preheat oven to 350. Butter 2 large baking pans. (see Kitchen coordinator for specifics)

Whisk together boiling water and cocoa until smooth, then whisk in milk and vanilla. Whisk together flour, baking soda, and salt. Beat butter and sugars in mixer until pale and fluffy, then add eggs one at a time, beating well after each addition. On low speed, beat in flour and cocoa mixtures alternately in batches, beginning and ending with flour. Pour batter into two pans and smooth top. Bake 20-25 minutes, until a knife inserted into the center comes out clean. Cool cakes on a counter, then store on a shelf in the pantry.