

# Ultimate Chocolate Cake & Hazelnut Buttercream

## Ingredients

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Chocolate cake:

- 2 cups white sugar
- 1 3/4 cup flour
- 3/4 unsweetened cacao
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoon baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Hazelnut buttercream:

- 1 pound icing sugar
- 1/2 cup milk
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 2 sticks butter (soft)
- 1/2 cup shortening (soft)
- 3/4 cup hazelnut spread

## Instructions

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Preheat the oven to 350°F.

For the cake:

In a large bowl, mix together all dry ingredients.

Add in milk, eggs, oil and vanilla. Mix until smooth.

Add in boiling water and stir well.

Pour into baking dish.

Bake for 30 to 40 minutes or until a tester comes out clean.

For the hazelnut buttercream:

Blend all ingredients together until very smooth.

After the cake has cooled, frost with buttercream.