Basic Chocolate Cake – *Pastel de chocolate básico*

Ingredients

2 cups	all-purpose flour
1 ¾ cups	sugar
½ cup	unsweetened cocoa powder
1 tsp	baking powder
1 tsp	baking soda
pinch	salt
1 ½ cups	milk
2 tsp	vanilla
½ cup	vegetable oil
2	eggs

Prepare moulds for baking, by greasing with oil and lining the bottom with parchment paper. The batch is enough, for example, for two 9-inch round pans, or one 9×13 in rectangular pan, or 24 cupcake cups; reserve. Pre-heat oven to 350°F (180°C). Place flour, cocoa powder, sugar, baking powder, baking soda, and salt in a large bowl, mixing together with a spatula. Add milk, oil, and vanilla. Beat, preferably with an electric mixer, for about two minutes. Scrape sides of bowl with a spatula, then add eggs, and beat vigorously or at high speed, for another two minutes; the resulting batter will look rather thin. Pour batter into prepared moulds (Note: if moulds are rings with removable bottoms, since the batter is very thin, place on top of a baking sheet, in case of leaks). Bake in pre-heated oven; depending on the size of the moulds, for example, 25 to 30 minutes for cupcakes, to 40 to 45 minutes for large pans. Check doneness by inserting a toothpick or thin skewer in the centre; it should come out clean. Allow to cool down in the moulds for ten minutes before removing. Peel parchment paper from the bottom, and slice and decorate as desired.