Homemade Chocolate Cake Mix

1. Preheat oven to 350°F. Grease and flour a (9- by 13-inch) rectangular baking pan, OR two (9-inch) round baking pans, OR line 24 muffins cups with paper baking liners.

2. Pour cake mix in a large bowl. Blend in **2 eggs**, **1 cup milk**, **½ cup vegetable oil**, and **2 teaspoons pure vanilla extract**. Beat on medium speed for 2 minutes. Gradually stir in **1 cup boiling water** (1/4 cup at a time) until batter is well-combined (it will be thin and runny).

3. Pour batter into prepared pans, dividing evenly.

4. Bake until a wooden toothpick inserted in the center comes out clean, using the times below as a guideline:

*1 (9- by 13-inch) rectangular baking pan = 35 to 40 minutes
*2 (9-inch) round baking pans = 30 to 35 minutes
*24 cupcakes = 20 to 22 minutes

5. Cool cake(s) in pans for 10 minutes (only 5 minutes for cupcakes) before turning out onto a wire rack. Allow to cool completely before frosting.