

Magic Chocolate Cake (Plant-based)

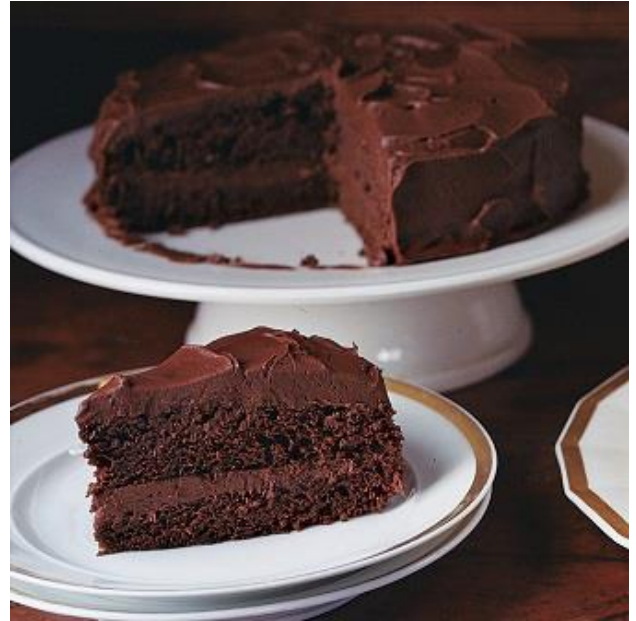
Submitted by Anne Benson

Ingredients:

1 ½ c. flour	1 tsp. vanilla
¾ c. sugar	⅓ c. vegetable oil
½ tsp. salt	1 T. vinegar
1 tsp. baking soda	1 c. cold water
3 T. cocoa powder	

Frosting:

2 T. softened margarine
1-1/3 c. powdered sugar
1/3 c. cocoa
1/2 tsp. vanilla
2-4 T. water



For cake: Preheat oven to 350 F. Grease and flour 9x9 baking dish or cupcake pan. (I like to use parchment on the bottom of the dish or cupcake papers.) Combine flour, sugar, salt, baking soda, and cocoa powder and whisk together. Add vanilla, oil, vinegar, and water to dry ingredients. Stir until well mixed. Pour into prepared pan. Bake cake for 30 minutes or until toothpick comes out clean. Cupcakes take less time so watch carefully. Cool completely before frosting.

For frosting: Cream margarine in a small bowl. Add sugar, cocoa, vanilla, and enough water to make a thick but spreadable frosting.

Adding chocolate frosting to chocolate cake is a bit much for me. Try melting some cherry jam with a little water for a yummy glaze or simply dusting with powdered sugar when the cake is cool. Double the recipe for a 9-inch layer cake.