

VEGAN CHOCOLATE CAKE

INGREDIENTS

Cake

1 1/4 cups flour
1 cup sugar
1/3 cup unsweetened cocoa powder
1 tsp baking soda
1/2 tsp salt
1 cup warm water
1 tsp vanilla extract
1/3 cup vegetable oil
1 tsp apple cider vinegar

Chocolate Glaze

1/2 cup sugar
4 tbsp margarine or 3 tbsp coconut oil
2 tbsp soy milk or almond milk
2 tbsp unsweetened cocoa powder
2 tsp vanilla extract



PREPARATION

Preheat the oven to 350 degrees F. In an 8X8 square pan/dish, mix together flour, sugar, cocoa, baking soda, and salt with a fork, making sure it is really blended together. Add the water, vanilla, oil, and vinegar, and again, mix together so that it's really blended together. Use a spatula to scrape down the sides if necessary.

Place in oven and bake for about 30 minutes, or until a knife comes out clean. Cool on a rack completely.

For the glaze, in a small saucepan, bring sugar, coconut oil (or margarine), milk, and cocoa to a boil. Stir frequently; then reduce heat to a simmer for 2 minutes, stirring constantly. It'll

look gloppy, but it's just the bubbles! Remove from heat and stir for another 5 minutes.

Add vanilla, stir, and immediately pour onto cake. Glaze dries really quickly, so spread it immediately and add any sprinkles now. Let this cool for an 1 hour, if you can wait that long!