

Chocolate Cake (Margaret Fox's Amazon Choc. Cake)

Source: Food 52 Best recipes from 2013

Ingredients

- 1½ Cups flour
- ⅓ cup unsweetened cocoa
- 1 tsp baking soda
- 1 cup sugar
- ½ tsp salt
- 5 tbsps neutral oil, like corn, canola or vegetable
- 1 cup cold water
- 1½ tsp vanilla
- 1 tbsp cider or white vinegar
- Confectioners' sugar, for dusting, optional

Method

1. Heat the oven to 350 degrees.
2. Mix together the flour, cocoa, baking soda, sugar, and salt. Sift.
3. In a separate bowl, whisk together the water, oil, vanilla, and vinegar.
4. Whisk together the wet and dry mixtures. If lumpy, whisk until smooth, or pour through strainer in to a bowl and break up lumps, pressing them through.
5. Mix again and pour into a greased 9-inch round cake pan. Tap the edge of the pan against the edge of the counter, or drop from 6 inches to the floor several times to pop air bubbles. Bake from 25-30 minutes, or until the top springs back when pressed gently.
6. Cool before removing from the pan and dusting with confectioners' sugar, or frosting if desired.

Notes

My favorite part of this amazingly easy recipe is dropping it 6" onto the floor.