

Chocolate Cake

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Sometimes known as "Wacky" or "Depression" Cake

Serves 9

3 Points on all plans

- 1 1/2 cups flour (all-purpose)
- 3 Tbsp. cocoa (unsweetened)
- 1 zero calorie sugar substitute – I use Lakanto Monkfruit
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. white vinegar
- 1 tsp. pure vanilla extract
- 2 Tbsp. canola or vegetable oil
- 3 Tbsp. unsweetened applesauce
- 1 cup water

1. Preheat oven to 350 degrees F.
2. Grease an 8×8 baking dish
3. Mix first 5 dry ingredients in large bowl
4. Make 3 depressions in dry ingredients – two small, one larger.
5. Pour vinegar in one depression, vanilla in the other and the vegetable oil in third larger depression. Pour water over all. Mix well until smooth.
6. Pour into prepared pan

7. Bake on middle rack of oven for 35 minutes. Check with toothpick to make sure it comes out clean. Cool.
8. Note: Oven baking times may vary, be sure to check your cake to make sure you do not over bake.