

Quick & Easy Chocolate Cake

My frosting has a little butter but you can use vegan butter. Always aerate your flour before measuring. - Jenny Jones

Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 40 minutes

Makes: 8 servings



Ingredients:

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/4 cup unsweetened cocoa powder (preferably Dutch-processed)
- 1 teaspoon baking soda (not baking powder)
- 1/2 teaspoon salt
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- 1 cup cool water
- 6 Tablespoons vegetable oil (I use avocado oil)
- 1 Tablespoon fresh lemon juice or distilled white vinegar
- 1 teaspoon vanilla
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Instructions:

1. Preheat oven to 350° F. Grease a 9-inch round cake pan.
2. Sift dry ingredients into a bowl and set aside.
3. In a measuring cup combine water, oil, juice or vinegar, and vanilla.
4. Add liquids to bowl & gently stir until there are no lumps (about 30 seconds).
5. Pour into pan and bake for 30 minutes or until a toothpick inserted in the center comes out clean.
6. Cool completely in the pan and frost, glaze, or dust with powdered sugar.

Notes: I usually frost just the top right in the pan with my 2-Minute Chocolate Frosting. For the recipe [click here.](#)

For more on this recipe in my blog [click here.](#)