

Wacky Cake

Ingredients

1 ¼ cup all-purpose unbleached flour
1 cup sugar
1/3 cup unsweetened cocoa powder
½ tsp. kosher salt
¾ tsp. baking soda
1 cup brewed coffee or water
1/3 cup canola oil
1 tsp. vanilla extract
1 tsp. apple cider vinegar
2 tblsp. chocolate chips (optional)
¼ cup powdered sugar (optional)

Preparation

Preheat oven to 350°. Grease an 8x8 baking dish.

Place dry ingredients in mixing bowl whisk until combined, removing any lumps. Add coffee/water to bowl along with oil, vanilla and vinegar. Stir or whisk until batter is smooth.

Add to prepared pan and sprinkle with chocolate chips, if using. Bake for 30-35 minutes, until inserted toothpick has a few crumbs. Let cool and sprinkle with powdered sugar before serving, if using.