## Six Minute Cake For Mom





## Ingredients:

- 1 ½ cups unbleached white flour
- 1/3 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sugar (can substitute with coconut sugar or cane sugar)
- 1/2 cup vegetable oil
- 1 cup cold water
- 2 teaspoons vanilla extract
- 2 tablespoons white vinegar

## Directions:

- · Preheat oven to 375 degrees.
- Combine flour, cocoa, baking soda, salt, and sugar into an ungreased 8-inch square or a 9-inch round cake pan. In a 2cup measuring cup (or use a small bowl if you don't have one of these), measure and combine the oil, water and vanilla.
   Pour the liquids into the flour in the pan and mix well with a whisk or a fork. Then add the vinegar and stir quickly. You will see pale swirls from the vinegar and baking soda reacting.
- Bake for 25 to 30 minutes. Allow the cake to cool before you frost and decorate.



