

INGREDIENTS

Cake:

- 1 1/4 cups flour
- 1 cup sugar
- 1/3 cup unsweetened cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup warm water or coffee
- 1 tsp vanilla extract
- 1/3 cup vegetable oil
- 1 tsp distilled apple cider vinegar

Chocolate Glaze:

- 1/2 cup sugar
- 4 tbsp vegan margarine
- 2 tbsp chocolate soy milk
- 2 tbsp unsweetened cocoa powder
- 2 tsp vanilla extract



PREPARATION

Heat the oven to combination steam, convection plus, 325 degrees, 60% humidity, 40 minutes, complete cooking stages, continue.

Place dry ingredients into an 8x8 pan. Make sure it is all mixed really well. Add vegetable oil and then cider vinegar and stir until well blended, scraping down the sides of the pan if necessary. Place in the oven.

For the glaze, in a small saucepan, bring sugar, margarine, milk, and cocoa to a boil. Stir frequently; then reduce heat to a simmer for 2 minutes, stirring constantly. It'll look gloppy, but it's just the bubbles! Remove from heat and stir for another 5 minutes. Add vanilla, stir, and immediately pour onto cake. Glaze dries really quickly, so spread it immediately and let this cool for 1 hour.