

Vegan Wacky Cake

This is my family recipe. It is a delicious chocolate cake with a twist, it's completely vegan. This cake goes great with some chocolate or vanilla frosting and a scoop of ice cream on top! I get extra fancy with a few mint leaves!

Recipe by Luz Alvarez | Created on **Mar 10, 2022**

Ingredients

- 1 ½ cups all-purpose flour
- 1 cup white sugar
- ¼ cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup water
- ? cup vegetable oil
- 1 tablespoon distilled white vinegar
- 1 teaspoon vanilla extract

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease an 8-inch round baking dish.
- Sift flour, sugar, cocoa powder, salt, and baking soda together in a bowl. Add water, oil, vinegar, and vanilla extract, to flour mixture and beat until smooth, about 1 minute. Pour batter into baking dish.
- Bake in preheated oven until toothpick inserted in center comes out clean, about 30 minutes. Cool on a wire rack for 1 hour before removing from baking dish.

Nutrition Facts

Serving: **8 servings** | Calories: **270.1 kcal** | Carbohydrates: **44.4 g** | Protein: **2.9 g** | Saturated fat: **1.7 g** | Sodium: **450 mg** | Fiber: **1.5 g** | Sugar: **25.2 g**

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