



EggFree DairyFree NutFree Cake

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This eggfree cake recipe is so good youll never miss the dairy products Check a health food store for nondairy chocolate chips

Ingredients

— - 1 ½ cups all-purpose flour - 1 cup white sugar - ¼ cup unsweetened cocoa powder - 1 teaspoon baking soda - ½ teaspoon salt - 5 tablespoons vegetable oil - 1 tablespoon white vinegar - 1 teaspoon vanilla extract - 1 cup cold water - ½ cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking pan. Combine flour
2. sugar
3. cocoa powder
4. baking soda
5. and salt in a large bowl; mix well using a fork. Stir in oil
6. vinegar
7. and vanilla until thoroughly moistened. Pour in cold water and mix until batter is smooth. Stir in chocolate chips. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. 30 to 35 minutes. Cool on a wire rack.