

## (VEGAN) CHOCOLATE BIRTHDAY CAKE

*Legit- this is the cake my omnivorous offspring REQUEST for their birthdays. The coffee in the recipe boosts the chocolate flavor – trust me, it really works. If you don't want a coffee-forward cake, use the smaller amount.*

### Ingredients:

3 c. flour  
2 c. sugar (turbinado is ok but not brown)  
2/3 c. good quality cocoa powder  
1 tsp. salt  
2 tsp. baking soda  
¾ c. canola or safflower oil  
2 T white vinegar  
2 tsp. vanilla  
1 to 1 ½ c. warm water + ½ to 1c. strong brewed decaf coffee or espresso (you need 2 c. of liquid total depending on how strong you would like the coffee flavor)  
1 c. vegan chocolate chips

### Directions:

1. Preheat the oven to 350.
2. Mix together the flour, sugar, cocoa powder, salt, baking soda in a large bowl.
3. Make three wells in the dry ingredients and add oil, vinegar and vanilla into each well.
4. Gradually pour in the warm water/coffee and mix until the batter is well incorporated.
5. Add the chocolate chips and pour into a 9x12" glass pan or 9" round springform pan.
6. Bake for 40-45 minutes or more until a toothpick comes out clean.
7. Finish with icing, coconut whipped cream, nondairy ice cream, berries...or nothing at all!

MY VEGAN  
FRIEND