



# Eggless Chocolate Cake

## Ingredients:

- 1-¼ cup organic, all-purpose unbleached flour (6 ounces or 174 grams)
- 1/2 cup organic cane sugar (3.9 ounces or 110 grams)
- 1/2 cup sugar in the raw (3.9 ounces or 110 grams)
- You may substitute the sugars for 1 cup of sugar your choice (220 grams)
- 1/4 cup cacao powder (0.7 ounces or 24 grams)
- 1 tablespoon moonshine **or** substitute this with 1 tablespoon white vinegar
- 1 tablespoon moonshine vanilla bean extract
- 1/3 cup of organic coconut oil (or your choice of oil)
- 1/2 teaspoon salt
- 1 teaspoon baking soda (fresh)
- 1 cup instant coffee using one-single serve package of Starbucks instant coffee and filtered boiling water (8 ounces or 240 grams)
- Mix well and cool to lukewarm
- I have substituted half of the coffee with a 1/2 cup of buttermilk (4 ounces or 120 grams) and a 1/2 cup of strong black coffee (4 ounces or 120 grams)

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## Directions:

Sift the flour, salt and baking soda (optional)

Add the sugars-Stir well

Add the oil, moonshine (or vinegar), vanilla extract, and lukewarm coffee

If you are using vinegar and not moonshine, add that as the very last ingredient because it will foam when it hits the baking soda in the cake mix

Mix very well until all the cake batter is smooth

## Bake:

Oven 350 Degrees-lower to 325 for cast iron or check at 25 minutes and every 5 minutes

Cast-iron pan, 9 inches or so, lightly greased

Add chocolate chips (optional)

Bake 30-40 minutes and remove from oven and cool on a wooden rack

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