

Rich, Eggless Chocolate Cake

The Comfort Foodie - www.TheComfortFoodie.net

Ingredients

First Bowl

1 1/2 cups all-purpose flour
1 1/2 cups cake flour
2 cups sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon salt
1/4 teaspoon cinnamon

SIFT all ingredients, then whisk together to mix well. Set aside.

Second Bowl

1/2 cup applesauce *
1/4 cup oil
1 tablespoon vanilla
1 tablespoon instant coffee
2 cups hot water
2 tablespoons white vinegar

1/3 cup mini chocolate chips, set aside

In second bowl, combine the applesauce, oil and vanilla. Dissolve the coffee into the hot water, and pour into the bowl. Add the vinegar and mix until batter is bubbly. Fold in chocolate chips and pour immediately into prepared pan (one 9 x 13 or two 8-inch round cake pans) and bake about 35 minutes at 350 degrees.

Can be served hot with ice cream, or cooled on racks and frosted.

* Original recipe called for 3/4 cup oil. I thought that was extreme, so I substituted the applesauce. There is absolutely no difference in taste, and it saved the recipe 939 calories and over 100 grams of fat.