

# CHOCOLATE CAKE

1 Tbsp vinegar  
1 cup soy milk  
1 2/3 cups all-purpose white flour  
2/3 cups unsweetened cocoa powder  
1 1/2 cups sugar  
1 1/2 tsp baking soda

1 tsp salt  
1/2 cup soft soy margarine  
1 tsp vanilla  
1/2 cup water  
Ener-G egg replacer prepared as one egg

Preheat oven to 350 degrees. Mix vinegar with soy milk, and set aside. Mix dry ingredients in large bowl. Add soy milk/vinegar mixture, margarine, vanilla, 1/2 cup water, and prepared egg replacer to dry ingredients. Beat with electric mixer for 3 minutes at medium speed. Pour evenly into 2 lightly oiled 8" round pans. Bake for 30-35 minutes, or until a toothpick comes out clean. Let cool for 5 minutes. Remove from pans and cool on cake rack until cold. Frost as desired.



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