

Too bad they don't make scratch-n-sniff screens.

Chocolate Cake

recipe adapted from the [Barefoot Contessa](#)

- 3 cups all-purpose flour (250+125)
- 2 cups vegan refined sugar (250)
- 3/4 cup cocoa powder (90)
- 2 teaspoon baking soda (5)
- 1 teaspoon salt (2.5)
- 3/4 cup vegetable oil (90)
- 1.5 teaspoon vanilla extract (5)
- 2 teaspoon distilled white vinegar (5)
- 1 cup brewed coffee (125)
- 1 cup water (125)
- 1 cup chocolate chips (125)

Chocolate Melty Frosting

recipe adapted from the [Post Punk Kitchen](#)

- 1/2 cup earth balance, room temperature
- 2/3 cup cocoa powder
- 3 cups vegan powdered sugar
- 1/3 cup vanilla soymilk
- 2 tsp vanilla extract

Make this cake:

- Preheat your oven to 350 degrees. Lightly oil and flour two 9 x 9 baking pans.
- While you're getting everything else ready, go ahead and brew a cup of coffee
- Throw the flour and refined sugar in a bowl.
- Add in the cocoa...and the salt
- Add the baking soda and whisk until the dry ingredients are well blended.
- In a separate bowl, combine the vegetable oil, distilled white vinegar, water, warm coffee and vanilla.
- Add the wet to the dry and stir stir stir.
- Pour into two 9 x 9 inch cake pans and bake for 30-40 minutes.
- If you want to eat the cake warm, make the frosting when you have about 5 minutes of baking time left.
- It's so easy, just place all frosting ingredients into one bowl and mix on low-medium speed for 1 minute (or until fully blended)
- For a warm, gooey cake, slather the frosting on while the cake is still warm and go to town.