Wacky Chocolate Cake

Ingredients:

300 mL	Flour
250 mL	Granulated Sugar
100 mL	Cocoa
2 mL	Baking Soda
2 mL	Salt
175 mL	Water
75 mL	Oil
5 mL	Vanilla Extract

1 Egg (break into custard cup and mix lightly with a fork)

Method:

1. Position oven rack in center of the oven.
2. Preheat oven to 350F.
3. Lightly grease a 9-inch cake pan
4. Sift all dry ingredients into a medium bowl.
5. Add all wet ingredients to the bowl. Mix together with a wooden spoon until mixture is creamy and smooth.
6. Pour mixture into the prepared cake pan, scraping out all the batter with a rubber spatula.
7. Bake in the preheated oven for 25 minutes or until done.
8. Remove from oven and cool on a cooling rack for 10 minutes in the pan. Invert cake pan and remove cake from the pan.
9. Enjoy!