

eggless chocolate cake

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	flour
1	cup	sugar
3	tablespoons	unsweetened cocoa powder
1 1/2	teaspoons	baking powder
1/2	teaspoon	salt
1	cup	cold water
1/4	cup	corn oil
1	tablespoon	corn oil
1	tablespoon	white wine vinegar
1	teaspoon	vanilla
3	ounces	cream cheese
3/4	stick	butter
1/2	teaspoon	vanilla
2	cups	powdered sugar

Preheat oven to 350. Grease and flour 8 in sq cake pan and set aside. Sift flour, sugar, cocoa, baking powder, soda, and salt into bowl. Make well in center. Add water, oil, vinegar and vanilla to well and beat until smooth, about 2-3 minutes. Pour into pan. Bake about 30-35 minutes. Invert cake onto wire rack and let cool. Frost.

Beat cream cheese and butter in large mixing bowl until smooth. Add vanilla and blend with wooden spoon. Stir in sugar 1/3 cup at a time, beating thoroughly.