

## Chocolate Cake – NOT GLUTEN FREE

1 3/4	cups	all purpose flour	425 ml
3	tbsps	cocoa	45 ml
1	tsp	baking powder	5 ml
1	tsp	baking soda	5 ml
1/4	cup	butter	50 ml
1	cup	sugar	250 ml
1	tsp	vanilla	5 ml
4	tbsp	water	60 ml
2	tsp	Egg Replacer	10 ml
1	cup	sour milk or sour Lactose free milk	250 ml
1	tbsp	vinegar or lemon juice	15 ml

### Directions

To sour milk, use **1 tbsp** vinegar or lemon juice. Let it sit for 10 minutes.

Preheat oven to **375°F**.

Line base of one 8” cake pan with waxed paper and lightly grease sides of pan.

Sift flour, cocoa, baking powder, baking soda & Egg Replacer together.

In a large bowl, soften butter with a fork. Cream butter and sugar together. Add vanilla.

Alternately add sifted dry ingredients & sour milk to creamed mixture, beating well between additions. Beat additional 2 minutes.

Pour batter into prepared cake pan. Bake at **35 minutes**. Remove from oven, cool in pan 10 minutes. Remove from pan & cool on rack. Serves 8.