

Lenten chocolate cake

3 cups flour

2 cups sugar

6 tbsp cocoa

2 tsp baking soda

1 tsp salt

2 cups cold water

$\frac{3}{4}$ cup vegetable oil

3 tbsp vinegar

2 tsp vanilla

Directions

Preheat oven to 350°F. Grease 9x13 baking pan, or line with parchment paper.

Mix flour, sugar, cocoa, baking soda, and salt, in a large mixing bowl.

Add water, vegetable oil, vinegar, and vanilla on top of the dry ingredients and mix well, until there are no lumps.

Pour into greased 9x13 baking pan. Bake for 45 minutes.

Note: Halving the ingredients fills a 9x9 baking pan, and the baking time is about 40 minutes.

Icing

3 cups powdered sugar

2 tbsp cocoa

Warm water as needed for consistency

Mix sugar, cocoa, and a little water together briskly until smooth. Add more water if the icing is too stiff, and more sugar if it is too thin.