

## Cinnamon Sugar Cocoa Cake

adapted from [Hawaii's Best Local Desserts](#) via [Food Librarian](#)

Uploaded by Monica h at [www.lickthebowlgood.blogspot.com](http://www.lickthebowlgood.blogspot.com)

Cake:

- 2 1/2 cups flour
- 1 1/2 cups sugar
- 1/2 cup cocoa
- 2 teaspoon baking soda
- 1/2 teaspoon salt
- 2/3 cup canola oil
- 2 Tablespoons white vinegar
- 1 Tablespoon vanilla
- 2 cups cold coffee or cold water

Topping:

- 1/4 cup sugar
- 3/4 teaspoon cinnamon

Preheat oven to 350 degrees F. Grease a 9 x 13 pan and set aside. Combine topping ingredients in a small bowl and set aside.

Sift together the flour, sugar, cocoa, baking soda and salt into a large bowl. Whisk to combine.

Add oil, vinegar, vanilla and coffee or water to the bowl. Stir together with a whisk - but be sure you don't overbeat. *(Do not make this in a KitchenAid mixer or electric mixer - a fork or whisk are just fine. You'll see bubbles because of the reaction of the baking soda and vinegar.)*

When combined, immediately pour into the pan. Evenly sprinkle with cinnamon and sugar topping.

Bake until toothpick comes out clean, about 30-35 minutes. Let cool and cut into squares.

