

Believe It or Not Chocolate Cake

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Ingredients:

1 1/2 cups flour
1/4 cup brown sugar
3/4 cup baking cocoa powder
1 1/2 tsp baking soda
3/4 tsp salt
1 1/2 cups orange juice
3/4 cup maple syrup
6 TBSP canola oil
1 1/2 teaspoons apple cider vinegar

1/2 tsp powdered sugar
1/2 tsp baking cocoa powder

fresh berries for serving

Directions:

*Preheat oven to 350 degrees. Grease and flour an 8 inch cake pan.

*In a large bowl, mix together the flour, brown sugar, 3/4 cup baking cocoa powder, baking soda, and salt.

*In a separate bowl, whisk together the orange juice, maple syrup, canola oil and apple cider vinegar then add to the dry ingredients and mix well.

*Pour evenly into the cake pan. Bake for 35 to 45 minutes or until the center of the top springs back to the touch. Cool for 20 minutes in the cake pan before running a knife around the edge and removing. Cool completely.

*Mix together the powdered sugar and remaining baking cocoa powder. Sift over the cooled cake.

*Serve with fresh berries.