Ingredients

- 1 cup sugar
- 1 cup water
- 2 tablespoons vegetable oil
- 1 tablespoon vinegar
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 tablespoons cocoa powder

Directions

1. Preheat your oven to 350 degrees Fahrenheit (175 degrees Celsius).
2. In a large mixing bowl, combine the sugar, water, vegetable oil, vinegar, and vanilla extract. Mix until the sugar is dissolved.
3. In a separate bowl, sift together the flour, baking soda, salt, and cocoa powder.
4. Gradually add the dry ingredients to the wet mixture, stirring until just combined.
5. Pour the batter into a greased 9×9 inch baking dish.
6. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
7. Allow the cake to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

Variations & Tips

For a twist, you can add a handful of chocolate chips or nuts to the batter for extra texture and flavor. If you’re looking for a dairy-free option, substitute the water for almond or oat milk to add a subtle flavor. For a citrusy kick, try adding a teaspoon of grated orange zest to the mix. This cake is also delightful with a simple dusting of powdered sugar on top.