Vegan Chocolate Cake (aka "Depression Cake")
Makes one 9"x 9" cake

Chocolate Cake Ingredients:
1 ½ cups all-purpose flour
1 cup granulated sugar
½ teaspoon salt
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1/3 cup canola oil
1 tablespoon white vinegar
1 cup water

Cake Procedure:

1. Preheat the oven to 350°F.

2. In a large bowl, stir together the flour, sugar, salt, baking soda, and cocoa powder until well combined.

3. Add 1 cup water to a liquid measuring cup, then add the vanilla extract and vinegar to the water.

4. Add the oil to the bowl of dry ingredients, followed by the water mixture. Stir until the chocolate cake batter is mostly smooth. Make sure no dry flour remains on the bottom of the bowl.

5. Pour the cake batter into an 8x8-inch or 9x9-inch baking dish. Transfer the baking dish to the oven and bake the cake for 35 minutes.

Chef's Note: Let the cake cool for at least an hour after baking before adding the icing. Wait until the cake is cool, then prepare the icing.

Chocolate Icing Ingredients:
1 ½ cups powdered sugar
¼ cup cocoa powder
3 tablespoons water
1 teaspoon vanilla extract

Icing:

1. Add the powdered sugar, cocoa powder, and vanilla extract to a bowl. Begin adding water, 1 tablespoon at a time, until it forms a thick and pourable icing; about 3 tablespoons total. If you let the icing sit, it may begin to dry, but you can add a splash more water to make it moist again.

2. Pour the icing over the cooled cake and spread until the cake is evenly covered. Slice the cake into 9 pieces and serve.