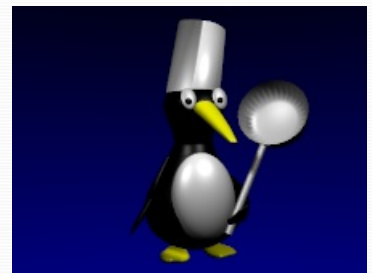


# Microwave chocolate cake

Yoomi Clarkson

**Categories:** Cakes

**Yield:** 1/2



## Ingredients

Amount	Ingredients	Preparation
2 cup	<b>flour</b>	
1 1/2 tsp	<b>baking soda</b>	
1/2 tsp	<b>salt</b>	
1/2 cup	<b>cocoa</b>	
1 1/2 cup	<b>sugar</b>	
1/2 tbsp	<b>vanilla essence</b>	
1 1/2 cup	<b>water</b>	
1/2 cup	<b>oil</b>	

## Instructions

Sift together the flour, baking soda, salt and cocoa. Mix in the sugar (white, brown or raw may be used according to taste).

Add the vanilla essence, water and oil. Mix well.

Put in a microwave-safe ring tin, and cook for 12 minutes in an average microwave, but I have no idea about the oven sorry. If you're using the microwave, make sure to elevate it and you get better results.

To make it extra yummy, I mix in about a cupful of choc chips. :)

This makes a very large cake; consider halving it. (2 cups flour is half recipe.)