



Dark Chocolate Balsamic Crazy Cake

Description



A super simple one pan cake that is full of chocolate flavor featuring our Dark Chocolate Balsamic Vinegar. It's egg and dairy free and fun to make with the family!

Ingredients:

- 1 1/2 C. all-purpose flour
- 1/3 C. unsweetened cocoa powder
- 1 C. sugar
- 1 t. baking soda

- 1/2 t. kosher salt
- 2 t. [Dark Chocolate Balsamic Vinegar, 3 Leaf Plus Quality](#)
- 1 t. vanilla extract
- 1/3 C. [Walnut Oil](#), [Sorrento Lemon Fused Olive Oil](#), or [100% Extra Virgin Olive Oil](#)
- 1 C. coffee or water

Directions:

1. Preheat oven to 350°F. Grease an 8-inch square glass pan. In the greased pan, sift the flour, cocoa powder, sugar, baking soda, and salt. Whisk lightly with a fork or small whisk to combine.
2. You will make a total of 3 wells. In opposite corners, make a small well and in the middle of the pan, make a large well. Add the Balsamic Vinegar to one of the small wells, the vanilla to the other small well and the Oil to the large well. Pour the coffee (or water) over the top and whisk again to combine thoroughly.
3. Bake for 30 minutes, until a toothpick inserted comes out clean. Cool completely. Sprinkle the cooled cake with powdered sugar or top with your favorite frosting. Enjoy!

Created during the Depression when eggs and dairy were scarce.

Recipe adaptation by Stephanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/dark-chocolate-balsamic-crazy-cake/>

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