

Southern Sad Cake: Easy, Moist & Delicious One-Bowl Chocolate Cake

Don't let the name fool you - there's nothing sad about this cake!



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

1 ½ cups all-purpose flour
1 cup granulated sugar
... cup unsweetened cocoa powder (natural, not Dutch-processed)
1 tsp baking soda
½ tsp salt
1 cup cold water
... cup vegetable oil
1 tbsp white vinegar
1 tsp vanilla extract

DIRECTIONS

1. **1. Preheat Oven & Prepare Pan:** Preheat your oven to 350°F (175°C). Lightly grease and flour an 8x8-inch square baking pan, or line with parchment paper for easy removal.
2. **2. Combine Dry Ingredients:** In a large mixing bowl, whisk together the 1 ½ cups all-purpose flour, 1 cup granulated sugar, ... cup unsweetened cocoa powder, 1 teaspoon baking soda, and ½ teaspoon salt. Ensure all dry ingredients are well combined.
3. **3. Make Wells for Wet Ingredients:** Using the back of a spoon or your knuckles, make three "wells" (small indentations) in the dry mixture: one large well, one medium well, and one small well.
4. **4. Add Wet Ingredients to Wells:** Pour the 1 cup cold water into the largest well. Pour the ... cup vegetable oil into the medium well. Pour the 1 tablespoon white vinegar into the smallest well. Drizzle the 1 teaspoon vanilla extract over one of the wells.
5. **5. Mix the Batter:** Using a whisk or spatula, gently stir all the ingredients together from the center outwards until the batter is just combined and smooth. Be careful not to overmix; overmixing can develop gluten and lead to a tough cake. A few tiny lumps are acceptable.
6. **6. Pour & Bake:** Pour the cake batter evenly into the prepared 8x8-inch baking pan. Bake for 30-35 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean. The cake should spring back lightly when gently touched.
7. **7. Cool & Serve:** Remove the cake from the oven and let it cool completely in the pan on a wire rack before slicing. Cooling fully allows the cake to set and

makes for easier cutting. Once cooled, slice and serve. Enjoy this rich, fudgy, and surprisingly simple Sad Cake!

SWAPS & NOTES

Cocoa Powder: Use natural unsweetened cocoa powder (not Dutch-processed).

The acidity in natural cocoa powder reacts with baking soda to help the cake rise, which is crucial in this egg-free recipe.

Oil: Vegetable oil contributes to the cake's moistness and tender crumb.

Canola or sunflower oil can also be used.

TIPS FOR SUCCESS

Natural Cocoa Powder: This is crucial for the chemical reaction with baking soda for leavening.

Do not use Dutch-processed cocoa powder.

Don't Overmix: Mix the batter only until just combined.

Overmixing is the enemy of tender cakes.

