

Philoptochos Lenten Chocolate Cake

Submitted by Marty Driscoll

Dry Ingredients:

3 c. flour
2 tsp. soda
6 Tbsp. Hershey's cocoa powder
1 tsp. salt
1 cup white, granulated sugar
1.5 cups of dark brown sugar

Wet Ingredients:

2 containers of Gerber Squash puree' baby food
3 Tbsp apple cider vinegar
1 Tbsp vanilla extract
3/4 cup vegetable oil
1.5 cups cold water (a little at a time, may not need it all)

Directions:

In a large bowl, mix all dry ingredients. Add all liquids, except the water and mix well. Slowly add in the water—you may only need between 1 and 1 ¼ cups of water if the Gerber Squash puree was runny. If the squash puree was thick, add the 1.5 cups of water. Coat a 9 x 13-inch baking pan with non-stick baking spray. Bake at 350 degrees for 40-45 minutes or until toothpick comes out clean. Cool and frost with chocolate icing.

Chocolate Icing:

3 cups powdered sugar
3 Tbsp cocoa powder
2 Tbsp oil
1 Tbsp vanilla extract
2-3 tsp water or soy milk

“Fasting appears gloomy until one steps into its arena. But begin and you will see what Light it brings after darkness, what freedom from bonds, what release after a burdensome life...”

Bishop Theophan the Recluse