

## Double Chocolate Snack Cake

1 and 2/3 cup all-purpose flour  
1 cup lightly packed brown sugar  
1/4 cup cocoa  
1 tsp. baking soda  
1/4 tsp. salt  
1 cup water  
1/3 cup vegetable oil  
1 tsp. vinegar  
3/4 tsp. vanilla extract  
1/4 cup semi-sweet chocolate chips

1. Preheat oven to 350°.
2. Grease and flour an 8x8x2 inch square pan.
3. In a small mixing bowl, combine flour, sugar, cocoa, baking soda, and salt.
4. Add water, oil, vinegar, and vanilla; beat until smooth.
5. Pour into prepared pan.
6. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on wire rack.
7. While warm, sprinkle chocolate chips over top. With a metal spatula or a table knife, spread the melted chips to frost your cake.
8. Cut into squares, serve and enjoy!

