



ONE-BOWL CHOCOLATE SNACK CAKE

Serves 8

Ingredients

- 1½ cups all-purpose flour
- 1 cup sugar
- ¼ cup unsweetened cocoa
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 1 cup water
- ⅓ cup vegetable oil
- 1 teaspoon white vinegar
- 1 teaspoon vanilla extract
- Confectioners' sugar for dusting

Procedure

Slide an Air Frying Tray into the Air Fryer in the lower rack position.

Spray an 8-inch square baking pan with vegetable cooking spray.

In a large bowl, stir flour, sugar, cocoa, baking soda, cinnamon and salt. Add water, oil, vinegar and vanilla; stir with a rubber spatula until combined.

Pour the batter into the prepared pan. Place the pan on the Tray in the Air Fryer.

Select the Cake button and set time at 25 minutes. Check for doneness at 18 minutes. Cake is done when toothpick inserted in center comes out with a few crumbs clinging to it.

Remove pan to wire rack to cool 15 minutes. When cool dust with confectioners' sugar, cut into squares and serve directly from the pan.

NOTE: This versatile cake can be frosted as desired; served with whipped cream and fresh berries; or with a scoop of ice cream on the side.