Too bad they don’t make scratch-n-sniff screens.

**Chocolate Cake**

recipe adapted from the [Barefoot Contessa](http://www.foodnetwork.com/recipes/ina-garten/beattys-chocolate-cake-recipe/index.html)

* 3 cups all-purpose flour (250+125)
* 2 cups vegan refined sugar (250)
* 3/4 cup cocoa powder (90)
* 2 teaspoon baking soda (5)
* 1 teaspoon salt (2.5)
* 3/4 cup vegetable oil (90)
* 1.5 teaspoon vanilla extract (5)
* 2 teaspoon distilled white vinegar (5)
* 1 cup brewed coffee (125)
* 1 cup water (125)
* 1 cup chocolate chips (125)

**Chocolate Melty Frosting**

recipe adapted from the [Post Punk Kitchen](http://www.theppk.com/)

* 1/2 cup earth balance, room temperature
* 2/3 cup cocoa powder
* 3 cups vegan powdered sugar
* 1/3 cup vanilla soymilk
* 2 tsp vanilla extract

Make this cake:

* Preheat your oven to 350 degreees. Lightly oil and flour two 9 x 9 baking pans.
* While you’re getting everything else ready, go ahead and brew a cup of coffee
* Throw the flour and refined sugar in a bowl.
* Add in the cocoa…and the salt
* Add the baking soda and whisk until the dry ingredients are well blended.
* In a separate bowl, combine the vegetable oil, distilled white vinegar, water, warm coffee and vanilla.
* Add the wet to the dry and stir stir stir.
* Pour into two 9 x 9 inch cake pans and bake for 30-40 minutes.
* If you want to eat the cake warm, make the frosting when you have about 5 minutes of baking time left.
* It’s so easy, just place all frosting ingredients into one bowl and mix on low-medium speed for 1 minute (or until fully blended)
* For a warm, gooey cake, slather the frosting on while the cake is still warm and go to town.