**Magic Chocolate Cake**

Ingredients:

1 ½ cups sugar 2 tbsp white vinegar

½ cup cocoa 2 tsp vanilla

2 ½ cups flour 1 tbsp water

2 tsp baking soda 1 cup powdered sugar

½ tsp salt 2 tbsp cocoa

Directions:

1. Mix sugar and cocoa together; set aside.
2. Mix flour, baking soda, and salt together; set aside.
3. Place sugar mixture in jar.
4. Next place flour mixture in jar in two parts, pushing very firmly for a tight fit.
5. Pour vinegar and vanilla into a 2-3 ounce bottle (spice jar). Add up to 1 tbsp of water to completely fill the bottle. Label as “Magic Bottle.”
6. For glaze, mix powdered sugar and cocoa in a small bowl. Place in self-seal bag and label as “Glaze Mix.” Put glaze bad in top of bottle if possible.

To make the cake:

1. Empty mix into a large bowl.
2. Add 1 ½ cup water, ¾ cup oil, and “Magic Bottle” contents, mix well.
3. Pour into a greased 9’’ x 13’’ pan.
4. Bake 30 minutes at 325 F
5. Empty glaze mix into a small bowl. Add ¼ cup milk and mix well.
6. Pour glaze over warm cake.