

STICKY CHOCOLATE CAKE



Ingredients

- 1 1/4 c sugar
- 1 1/4 c flour
- 1/2 c unsweetened cocoa powder
- 1/2 ts baking soda
- 1/4 ts salt
- 1/2 c fat free mayonnaise
- 1/2 ts vinegar
- 1/2 c prune juice
- 1/2 c water
- 1 ts vanilla
- 1 nonstick spray
- Black Chocolate Sauce
- 1 c water
- 1 1/2 c sugar
- 1 c unsweetened cocoa powder
- 1 tb vanilla

Preparation

1. Preheat oven
2. Combine all dry ingredients and mix well.
3. Add wet ingredients, except Black Chocolate Sauce and mix thoroughly with an electric mixer.
4. Spray an 8" square baking pan with nonstick spray.
5. Pour batter into pan. Bake for 40-50 minutes, or until center springs back when touched lightly. Remove from oven. Let sit 10 minutes. Poke holes in cake about 2" apart, and pour chocolate sauce over cake.
6. Serve with a dollop of Chocolate

Sauce:

1. Put water and sugar into a saucepan and bring to a boil.
2. Cook for 5 minutes.
3. Remove from heat and add cocoa, stirring constantly. Return to low heat and simmer for 5 minutes, until the cocoa is thoroughly dissolved.
4. Remove from heat, stir in vanilla.