

# NO EGG COCOA CAKE

## Ingredients

- 1 2/3 cup flour
- 1 cup brown sugar
- 1/4 cup cocoa
- 1/4 tsp salt
- 1 tsp baking soda
- 1 cup water
- 1/2 cup vegetable oil
- 1 tsp vinegar
- 3/4 tsp vanilla

## Directions

1. Coat the slow cooker with butter-flavor nonstick cooking spray. Preheat the broiler.
2. Butter the bread on both sides and place on a parchment paper-lined baking sheet. Place under the broiler and lightly toast both sides; cut the warm toast into chunks. Put the bread in the cooker, then add the apples and raisins. In a small bowl, whisk together the apple juice, honey, lemon juice, lemon zest, and spices; pour into the cooker and stir to moisten the bread evenly. Cover and cook on LOW for 5 to 6 hours. If possible, gently stir halfway through the cooking process. Pierce the apples with the tip of a knife to make sure they are soft.
3. Turn off the cooker and let stand, covered, for about 15 minutes. Serve warm or at room temperature with ice cream, whipped cream, or nondairy whipped topping, if desired.