Natural Yeast Chocolate Cake - Sourdough
(LauraLivesTheGoodLife)

Sponge:
1 c. live natural yeast
1¾ c. flour
1 c. milk

Cake Ingredients:

1½ c. coconut sugar	2 t. vanilla
1 c. avocado oil	1 t. salt
¾ c. cocoa powder	1 t. baking powder
2 eggs	1 t. baking soda

Instructions:
1. Combine the sponge ingredients in a bowl. Cover and let sit for 6-8 hours. The sponge can be left on the counter overnight or put in the fridge. When you get it out of the fridge let it come to room temperature before proceeding.
2. Preheat the oven to 350˚. Oil a 9x13 pan. Combine the sponge mixture with the chocolate mixture, mixing completely. Pour int the pan.
3. Bake for 30 minutes or until a toothpick comes out clean. Let cool completely before serving.