



### Ultragrain All-Purpose Flour

Ultragrain All Purpose Flour blend is 30% Ultragrain whole wheat flour and 70% traditional white flour – the cup-for-cup replacement for all-purpose white flour that delivers whole grain nutrition without having to adjust your recipes or sacrifice taste. Ultragrain All Purpose Flour contains 9 grams of whole grain per serving and twice the fiber of other all-purpose flours.



### Ingredients

Serves 9

- ◆ 1 1/4 cups Ultragrain multigrain all purpose flour
- ◆ 1/3 heaping cup unsweetened cocoa
- ◆ 1 cup sugar
- ◆ 1/2 tsp. salt
- ◆ 3/4 tsp. baking soda
- ◆ 1 cup water
- ◆ 1/3 cup canola or vegetable oil
- ◆ 1 tsp. vanilla extract
- ◆ 1 tsp. cider vinegar or white vinegar

### Instructions

1. Preheat oven to 325°F. Have ready an 8-inch-square glass baking pan. Put flour, cocoa, sugar, salt and baking soda into the pan. Mix it together thoroughly with a whisk and spatula making sure all is blended together and no white flour clumps are visible. Lift up the pan and check to make sure all is blended on the bottom and especially in the corners.
2. Add water, oil, vanilla extract and vinegar. Stir slowly with a whisk in small circles to blend. As it becomes a batter, mash, scrape, and stir with whisk and spatula until smooth, particularly scraping and blending from the corners of the pan.
3. Scrape the sides with a rubber spatula and spread it evenly. Clean the edges, then bake for 30 minutes until top bounces back on your finger impression and a toothpick come out clean. Cool completely in the pan, on a rack. Dust with some powdered sugar (there is no need for frosting) and cut into squares.

### Notes

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