



Ingredients:

* 1 cup [butter](http://www.culturesforhealth.com/how-to-make-cultured-butter), softened, plus more for the pan [butter](http://www.culturesforhealth.com/how-to-make-cultured-butter), softened, plus more for the pan [butter](http://www.culturesforhealth.com/how-to-make-cultured-butter), softened, plus more for the pan
* 1 1/2 cups Sucanat, or other unrefined sugar Sucanat, or other unrefined sugar Sucanat, or other unrefined sugar
* 3 large eggs, beaten large eggs, beaten large eggs, beaten
* 1/2 cup [kefirkefir](http://www.culturesforhealth.com/milk-kefir), [yogurt](http://www.culturesforhealth.com/how-to-make-yogurt), or [buttermilk](http://www.culturesforhealth.com/three-ways-to-make-cultured-buttermilk) [kefir](http://www.culturesforhealth.com/milk-kefir), [yogurt](http://www.culturesforhealth.com/how-to-make-yogurt), or [buttermilk](http://www.culturesforhealth.com/three-ways-to-make-cultured-buttermilk)
* 1 tsp. vanilla extract vanilla extract vanilla extract
* 3/4 cup water water water
* 2 cups flour flour flour
* 1/3 cup cocoa powder cocoa powder cocoa powder
* 3/4 tsp. salt salt salt
* 1 1/2 tsp. baking soda baking soda baking soda

Instructions:

1. Preheat oven to 350°F. Butter a 9x13-inch pan and dust with flour. Set aside.
2. In a medium bowl, cream butter with sweeteners. Stirin eggs, kefir, vanilla, and water. Set aside**.** In a separate bowl, whisk together flour, cocoa powder, salt, and baking soda.
3. **Fold** dry ingredients into wet, stirring just to combine. Pour batter into prepared pan and bake in preheated oven for 35 to 40minutesor until set.
4. Cool and serveas is or frost or top with Kefir Ice Cream