Wacky Cake

The Tampa Tribune

Ingredients

- 3 cups flour
- 2 cups sugar
- 6 Tbsp cocoa
- 1 tsp salt
- 2 tsp vanilla
- 2 tsp baking soda
- 2 tsp vinegar
- 2 cups warm water

Instructions

1. In an 8x8" or 9x9" cake pan, mix flour, sugar, cocoa, and salt.
2. Make 3 holes in the mixture.
3. In one hole, put vanilla; in the second, put baking soda; and in the third, put vinegar.
4. Add warm water.
5. Mix well until all lumps disappear.
6. Bake at 350°F for 35 minutes.

Editor's Notes

- **"2 tablespoons vanilla"** - This is an unusually large amount of vanilla; however, it is clearly printed as "2 tablespoons" on the card. Other versions of this classic recipe use 2 teaspoons which is what I've listed instead.
- This is the classic "Wacky Cake" (also known as "Crazy Cake" or "Depression Cake"), a dairy-free and egg-free chocolate cake. The vinegar reacts with the baking soda to provide leavening in the absence of eggs.

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6 tablespoons cocoa
1 teaspoon salt
2 tablespoons vanilla
2 teaspoons baking soda
2 teaspoons vinegar
2 cups warm water

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