

Wacky Cake

Servings: 6 to 8

Time: 1 hr

Difficulty: easy

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A super easy and quick chocolate cake that does not use eggs. This can easily be double and baked in a 9x13 pan. Just increase the cooking time accordingly.

Ingredients

- 1 1/2 cups flour
- 1 cup sugar
- 1/4 cup cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon white vinegar
- 1 teaspoon vanilla
- 6 tablespoons vegetable oil
- 1 cup water

Directions

1. Preheat the oven to 350 degree and grease a 8 inch cake pan.
2. In a mixing bowl sift together the flour, sugar, cocoa and baking soda. Then give it a quick stir to combine.
3. Make three holes in the dry mix and put vinegar in one, vanilla in another and the oil in the third.
4. Pour water over the mixture and mix till well combined.
5. Pour the batter into greased pan and bake for 30 minutes.
6. Let cool and top with powdered sugar or frost (see suggestions in the notes).

Notes: Many recipes call for just dusting the cake with some powder sugar but here are two other serving suggestions:

- This one is from a 1980s community cookbook and is the one I used in the photo: Mix together 3 tablespoons of softened butter, 1 1/2 cups confectioners sugar, 2 tablespoons cocoa, 1/4 teaspoon salt, 2 tablespoons coffee (sub milk or cream if you do not want to use coffee) and 1/4 teaspoon vanilla extract. You can either spread this on the cake warm and it turns glossy and fudgey or wait for the cake to cool completely and the frosting stays like fluffy buttercream.
- This one is from a 1990s article about a Home Economics teacher: She liked to sprinkle a handful of

chocolate chips on the batter before baking. Then she served it warm with a scoop of vanilla ice cream.

- Another article (in which I wrote no information down for), poked holes in the warm baked cake and topped with some caramel sauce in which it seeped into the cake. They then spread some homemade whipped cream on top of that and finished it off with a sprinkle of chopped up heath candy bars.