

MOM'S WHACKY CAKE

INGREDIENTS

- 1 ½ cups flour
- 1/3 cup unsweetened cocoa
- ¾ cup sugar
- 1 tsp baking soda
- ½ tsp salt
- 1/3 cup vegetable oil
- 2 Tbs. vanilla
- 1 Tbs. vinegar
- 1 cup water

DIReCTIONS

- 1 Preheat oven to 350 degrees and spray or grease an 8-inch square baking pan.
- 2 Whisk together flour, cocoa, sugar, baking soda, and salt in large bowl. Mix oil, vanilla, vinegar, and water together and add to dry mixture. Beat vigorously with a wooden spoon until smooth.
- 3 Bake for 20 to 25 minutes until a toothpick placed in the center comes out clean.

Cake can be served plain or with a variety of toppings:

- Powdered sugar - set a medium to large heart-shaped cookie cutter in the middle and sprinkle confectionary sugar in it to make a heart design or use a pretty doily and sprinkle confectionary sugar over it before removing
- Whipped cream
- Seven Minute Frosting (see recipe in Ceili Cakes)
- Leftover filling for the Old-Fashioned Whoopie Pie Cookies (see recipe in this chapter).

so, I add a teaspoon of cinnamon to the dry ingredients for a richer flavor, but the old-fashioned Mama way is without cinnamon. This is an easy, healthy chocolate cake that boosts your mood and satisfies your sweet tooth.

