

Crazy Cake

Crazy cake made with cocoa, vinegar, and no eggs was popular during the Depression.

Recipe by **Amy Parsons** | Updated on October 28, 2022

Prep Time: 10 mins

Cook Time: 30 mins

Total Time: 40 mins

Ingredients

3 cups all-purpose flour

2 cups white sugar

½ cup unsweetened cocoa powder

2 teaspoons baking soda

1 teaspoon salt

¾ cup vegetable oil

2 tablespoons distilled white vinegar

2 teaspoons vanilla extract

2 cups cold water

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C).

Step 2

Sift flour, sugar, cocoa, baking soda, and salt into a 9x13-inch ungreased baking dish; form 3 wells in flour mixture. Pour oil into the first well, vinegar into the second, and vanilla into the third. Pour cold water over all and stir well with a fork.

Step 3

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 30 to 40 minutes. Frost with your favorite icing.

Nutrition Facts

Per serving: 250 calories; total fat 10g; saturated fat 1g; sodium 271mg; total carbohydrate 40g; dietary fiber 1g; total sugars 22g; protein 3g; calcium 7mg; iron 1mg; potassium 84mg