

# Wacky Cake VIII



This cake is made without milk or eggs and is moist, dark and delicious. A brain child of the depression era when ingenious cooks developed a cake that could be made without expensive and scarce ingredients.

**Servings:** 10

**Yield:** 1 - 8x8 inch pan



## Ingredients

1 ½ cups all-purpose flour  
1 cup white sugar  
4 tablespoons unsweetened cocoa powder  
1 teaspoon baking soda  
½ teaspoon salt  
1 teaspoon vanilla extract  
1 tablespoon cider vinegar  
6 tablespoons vegetable oil  
1 cup water

## Directions

### Step 1

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

### Step 2

Sift flour, sugar, salt, soda, and cocoa together into an 8x8 inch ungreased cake pan. Make three depressions. Pour oil into one well, vinegar into second, and vanilla into third well. Pour water over all, and stir well with fork.

### Step 3

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until tooth pick inserted comes out clean. Frost with your favorite icing.

## Nutrition Facts

**Per Serving:** 225 calories; protein 2.4g; carbohydrates 35.5g; fat 8.7g; sodium 243.1mg.