

My grandmother often made this moist, chocolate cake for dessert. During the Depression when milk and eggs were in short supply it was a popular cake to bake. The other day I couldn't find milk at two grocery stores and thought of my grandma and her recipe. I came right home and gathered the necessary ingredients to make this easy cake with my granddaughter's help. Baking together is a very satisfying and fun activity. I hope you enjoy this recipe as much as my family does!

Baked with love, Janice Downing

### **Crazy Cake Recipe**

Preheat oven to 350

In a sifter place:

1  $\frac{1}{2}$  cups flour

$\frac{1}{2}$  teaspoon salt

1 cup sugar

3 Tablespoons unsweetened cocoa

1 teaspoon baking soda

Sift dry ingredients into a 9 x 9 baking pan.

Then add to the dry ingredients (in the baking pan)

1 teaspoon vanilla

6 tablespoons salad oil

1 Tablespoon vinegar

Pour 1 cup cold water into the baking pan after you have added the vanilla, salad oil and vinegar to the dry mixture. Mix well with a fork. Bake at 350 for 20 to 30 minutes - or until the middle is set.

Enjoy!! It is especially good with vanilla ice cream or whipped cream. :)