

RECIPE

Wacky Cake



Icing

1 pound powdered sugar (3 ½-4 cups)

2 Tablespoons cocoa

1 stick melted butter

¼ cup milk

Pour butter over sugar and cocoa mixture and beat with electric mixer. Add the milk and continue to beat until smooth. If icing is too thick, add additional milk 1 T at a time.

**Wacky cake was created during the war rations to save on eggs, milk, and sugar. Oil was often used instead of butter.*

Sometimes referred to as depression cake.

****Recipe adapted from Beth Davis, a great friend, and Staging/Organization expert**

Ingredients

- 2 2/3 cup flour
- 1 ½ cup sugar
- 5 tablespoons cocoa
- 2 ¼ teaspoons soda
- Pinch of salt
- 2 Tablespoons vinegar
- 1 ½ t vanilla
- 1 stick melted butter
- Pour 2 Cups of cold water

Preparation

1. Mix all ingredients well in an ungreased 9x13 baking pan and make three holes in the dry mixture.
2. Pour one of the following into each hole:
 - 2 Tablespoons vinegar
 - 1 ½ t vanilla
 - 1 stick melted butter
3. Pour 2 Cups of cold water over mix
4. Stir until well mixed
5. Bake at 350° for 25 min