

# Wacky Cake

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3 cups all-purpose flour  
2 cups granulated sugar  
1 teaspoon salt  
2 teaspoon baking soda  
½ cup cocoa powder\*  
¾ cup vegetable oil  
2 teaspoons vanilla extract  
2 tablespoons distilled white vinegar  
2 cups cold water



Preheat oven to 350. Spray a 9x13 pan with cooking spray and set aside. Sift all dry ingredients together into a large bowl. Make three wells and put the oil in one, the vanilla in another and the vinegar in the last. Pour water over it all and mix until well blended. Pour into prepared pan and bake 30-40 minutes, or until a toothpick inserted in center comes out clean. Cool on a wire rack. Is great served warm or cold and may be frosted or served with a dusting of powdered sugar.

\*I used Dutch processed cocoa for a deeper chocolate flavor & color, but you can use regular cocoa powder as well. If you would like to use Dutch processed, Hershey's Special Dark cocoa is available at most supermarkets and works well here.