

Wacky Cake

Before starting preheat oven to 350°F and spray 2 - 8 or 9 inch cake pans with cooking spray.

Sift all of the dry ingredients into a large mixing bowl. Add in the wet ingredients, and stir with a spoon until it's combined. You might see the vinegar bubble with the baking soda. Don't worry it is supposed to do that. The batter will be thin, but that's normal. Divide the batter into two 9 inch cake pans that have been greased. Bake at 350° F for about 30 minutes. A 9 x 13 inch cake pan will also work. Make sure it is greased and you will need to increase the baking time to 40 minutes.



= ____ CUPS ALL-PURPOSE FLOUR



= ____ CUPS WHITE SUGAR



= ____ TEASPOON SALT



= ____ TEASPOONS BAKING SODA



= ____ CUP UNSWEET COCOA POWDER



= ____ CUP VEGETABLE OIL



= ____ TABLESPOONS WHITE VINEGAR



= ____ TEASPOONS VANILLA EXTRACT



= ____ CUPS COLD WATER

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Fudgy frosting

Cream butter with an electric mixer. Slowly add in cocoa powder, powdered sugar and pinch of salt. Mix well. A damp kitchen towel placed over your mixer will help contain the dry ingredients.

Once ingredients are mixed add corn syrup and vanilla. Mix well. Add melted chocolate chips and mix. Now you're ready to frost your cake.

YUM!



= ____ STICKS UNSALTED BUTTER (ROOM TEMPERATURE)



= ____ CUPS COCOA POWDER (SIFTED)



= ____ CUP SIFTED POWDERED SUGAR
PINCH OF SALT



= ____ CUP LIGHT COLORED CORN SYRUP



= ____ TEASPOON VANILLA



= ____ CUP CHOCOLATE CHIPS, MELTED AND COOLED

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