

# Great Depression Chocolate Cake

## (Crazy Cake)

3 cups All-purpose flour

6 TB Cocoa powder

2 cups granulated sugar

2 tsp baking soda

1 tsp salt

2tsp white vinegar

2 tsp vanilla

3/8 C vegetable oil (1/4 c + 2 TB)

2 cups water

Instructions:

Preheat oven to 350 degrees

Mix well first 5 dry ingredients in 9x13 in pan that has been greased. Make 3 depressions/wells in dry ingredients—2 small; 1 large. Pour vinegar into 1 small depressions/wells; vanilla into the other small depressions/well; oil in larger depressions/well. Pour the water over all. Mix well until smooth.

Bake on middle rack of oven for 45-55 minutes or until toothpick comes out clean. Cool. Top with your favorite icing or sprinkle with powdered sugar.

Can be mixed in a bowl for neater, easier mixing; just follow the steps.

Can be made into cupcakes; will need to adjust baking time (approximately 13-18 minutes)

This recipe is vegan because there is no butter, egg, or milk