



RECIPE NAME: Crazy Chocolate Cake

FROM THE KITCHEN OF: Pam (Schmidt) Wickman '80

INGREDIENTS:

3 c flour
2 c sugar
6T cocoa
2 t baking soda
1 t salt (I omit sometimes or cut in half)
3/4 c oil (I have used coconut oil)
2 T white vinegar
2 t vanilla
2 c cold water

INSTRUCTIONS:

Mix dry ingredients first, then wet, then together. This can be stirred in the actual cake pan. I prefer to mix all the ingredients in a bowl first, then transfer to a 9 X 13 cake pan. Bake @ 350 degrees for 25-30 min. Top with homemade frosting or the Chocolate Fudge Frosting that follows:

1-1/2 c sugar
6 T butter
6 T milk

Boil ingredients for 30 seconds in a saucepan over medium heat. Remove from heat and add 1/2 c chocolate chips. Beat until smooth and thick - about 5 minutes. Spread immediately on cooled cake.

