

Wacky Cake

A simple cake that requires no perishables

By: Megamouse

Wacky cake is a classic recipe from the depression era because of the rationing of butter and eggs. This is a pretty simple thing to make that would allow one more semblance of normal living if a major disaster strikes. It has the added benefit of being edible by those with egg and peanut allergies in normal times. Though some may not see this as being something that is pertinent after a disaster, in a lot of ways something as simple as a birthday cake could go a long way at helping people especially children relieve some of the stresses involved.

Ingredients:

1 ½ cup flour

3 Tbsp cocoa powder (optional)

1 cup sugar

1 tsp baking soda

½ tsp salt

1 Tbsp vinegar

5 Tbsp oil

1 tsp vanilla

1 cup water

Instructions:

Preheat oven to 350 degrees F. Combine dry ingredients in a mixing bowl and mix thoroughly. Mix wet ingredients in a separate bowl and stir to combine. Add wet ingredients to dry ingredients and mix until you get a smooth batter. Do not beat. Pour into greased and floured pan (8" square or 9" round) or 12 cupcakes. Bake in oven until tests done - about 35 minutes for cake, about 20 minutes for cupcakes.

Substitutions:

Vanilla: omit cocoa. Double the amount of vanilla.

Spice: omit cocoa. Add 1 Tbsp pumpkin pie spice.

Orange: omit cocoa & vinegar. Substitute orange juice for the water.

Lemon: omit cocoa. Substitute lemon juice for vinegar. Can add some lemon extract.

Gluten Free: Substitute 1 $\frac{3}{4}$ cups GF Flour Mix for wheat flour. Add 1 tsp xanthan gum