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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Wacky Cake

From Patti's 7th grade Home Economics teacher in Thunder Bay, Canada

Ingredients:

Cake:

- 1 cup sugar
- 1 $\frac{1}{2}$ flour
- 3 tbsp. cocoa
- 1 tsp. Baking soda
- 1 tsp. Baking powder
- $\frac{1}{4}$ tsp. Salt
- 1 tsp. Vanilla
- 1 tsp. Vinegar
- 5 tbsp. Melted butter
- 1 cup warm water

Icing:

- 2 cup powdered sugar
- $\frac{1}{4}$ cup butter
- enough milk to moisten

Method:

Cake:

1. Preheat oven to 350 °F
2. Do not grease 8 inch X 8 inch pan. Mix everything in the pan
3. Sift together all of the dry ingredients (sugar through salt)
4. Make three holes in the dry ingredients
5. Add the vanilla, vinegar and melted butter into each of the three holes
6. Pour the water overtop of the ingredients in the pan and stir well
7. Bake 30 – 35 minutes at 350 °F oven with the pan on top of the cookie sheet.

Icing:

1. Mix together the powdered sugar and butter into a fine mixture
2. Add milk 1 tablespoon at a time to make a smooth icing
3. Put on the cake once it has cooled