



Depression (Wacky) Cake

For cake:

2 cups flour
2 cups sugar
6 Tbsp cocoa
1 tsp salt
2 tsp baking soda
2 cups warm water
2/3 cup canola oil
2 Tbsp vinegar
2 tsp vanilla

For frosting:

4 Tbsp flour
1 cup milk
1 cup sugar
2 sticks butter
2 tsp vanilla

Directions

For cake: In a 9 x 13 glass or stoneware pan, mix dry ingredients with a whisk. Add wet ingredients. If you make little wells for the wet ingredients, you can enjoy watching the vinegar and soda react. Bake at 350 for 30 minutes until a toothpick comes out clean.

For frosting: Mix milk and flour in a saucepan and cook until thickened. Let it get thick and take it off the heat. Meanwhile, cream butter and sugar, and add vanilla. Once combined, add the milk mixture and beat well until there are no lumps.

This cake is VERY moist and should be made in a 9 x 13 pan. It will not work well for layers. The frosting is much like vanilla pudding. It's messy but delicious.