

## FUNNY CAKE

1 tsp. vinegar	1½ C. all-purpose flour
1 C. sugar	1/3 C. oil or melted fat
1 tsp. vanilla	1 tsp. baking soda
1/4 C. cocoa	1 C. cold water
1/2 tsp. salt	

Recipe submitted as it was written for child bakers.

1. Ask Mother to help you turn on the oven.
2. Sift the flour once, and then measure it.
3. Sift flour again with the sugar, cocoa, soda, and salt into an ungreased 8"x8"x2" pan.
4. With your mixing spoon, make 3 holes in the dry mixture in the pan.
5. Into one hole, put the vinegar, into another hole put the vanilla, and into the last hole put the oil or melted fat.
6. Pour the cold water gradually over the mixture in the pan.
7. Stir the mixture with the mixing spoon until there are no lumps in it. Be sure to mix in the corners of the pan.
8. Spread the mixture evenly in the pan.
9. Put the pan in the preheated oven.
10. Bake at 350° F for about 35 minutes. The cake will begin to pull away from the edge of the pan when it is done. Take the cake out of the oven when it is done—USE HOT PADS BECAUSE THE PAN IS HOT. You may need Mother's help.
11. Put the cake (still in the pan) on a rack to cool. When your cake is cold, frost it with your favorite frosting. Ask Mother to help you make the frosting.

*This recipe is from a cookbook from my first year in 4-H in the late 1960's. And, this cake is so good I have been making it ever since! I made two for "Dinner for 8" and topped the servings with whipped cream and raspberries.*

Beth Andresen