

WACKY CHOCOLATE CAKE!

This is an easy cake that you mix right in the pan. Add your fun nutrition bits and top with some choc chips for easy frosting.

In a square ungreased cake pan:

- 1 ½ cups flour
- 1 cup sugar
- 3 TBSP cocoa powder
- 1 tsp baking soda
- 1 pinch salt

Carefully mix these dry ingredients together.

Make three 'holes' in the mixture. Put one of the following into each hole.

- 1. 1 TBSP white vinegar
- 2. 1 tsp vanilla
- 3. 5 TBSP melted butter, coconut oil or vegetable oil

Pour 1 cup of room temperature water over all the ingredients.

Mix together in the pan until all the ingredients are smooth and blended. Be sure to get into the corners of the pan.

Give 2 sharp slaps on bottom of the pan to release air bubbles.

Bake at 350F for 35 minutes or until done.

TONGUE TWISTER ALERT

Easy Icing

Easy Icing

Easy Icing

Easy Icing

Easy Icing

* Say that 5x fast!

Put choc chips on top when the cake is hot – pop it in the oven for 3 minutes again and spread.