



WONDERFIED CHOCOLATE WACKY BIRTHDAY CAKE

Wonderfied Chocolate Wacky Birthday Cake

Ingredients:

- 2 cups of flour
- 1 cup of sugar
- ¼ cup of cocoa powder
- 1 tsp. salt
- 1 tsp. baking soda

Sift the above ingredients directly into an 8x8 glass baking pan, or if using traditional cake pans, mix in a bowl and pour into parchment paper lined cake pan.

Make 3 holes in the dry ingredients and add the following:

- 1/3 cup of oil
(or melted butter / margarine)
- 1 tbsp. vanilla
- 1 tbsp. vinegar

Cover all with 1 ½ cups of cold water and mix with rubber spatula.

Bake at 350 degrees Fahrenheit for 25-30 minutes, until tooth pick or cake tester comes out clean. Do not over bake as cake can become dry.

Wonderfied Chocolate Butter Cream Icing

Ingredients:

- 1 cup butter, softened
- 4 ½ to 5 cups of powdered sugar
(more if you want the icing stiffer)
- 4 tbsp cocoa
- 1 tsp vanilla
- 5 tbsp heavy cream or milk
- ¼ tsp salt

Combine all ingredients in stand mixer, or use a hand mixer. Beat on medium to high speed for 5-7 minutes until light and fluffy. Ice your cake and enjoy!