



RECIPE

rhino

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Grandma Lenon's Wacky Cake

Description:

This old-fashioned chocolate cake is soft, moist, and wonderfully simple to make. Made without eggs and topped with a sweet vanilla icing, it's a classic family dessert that's stood the test of time.



PREP TIME
15 min



BAKE TIME
50 min



TOTAL TIME
1 hr 5 min



YIELD
12-16
servings

INGREDIENTS

Cake

- 3 cups flour
- 2 cups sugar
- 2 teaspoons baking soda
- $\frac{2}{3}$ teaspoon salt
- 6 tablespoons cocoa
- 2 tablespoons vinegar
- $\frac{1}{2}$ cup + 2 tablespoons oil
- 2 cups cold water

Icing

- $2\frac{1}{4}$ cups powdered sugar
- $1\frac{1}{2}$ teaspoons vanilla extract
- 3 tablespoons margarine
- 3 tablespoons milk

RHINO TIP



Mix the batter only until the ingredients are combined. Overmixing can make the cake less tender.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pan and oven.

Preheat the oven to 350°F. Grease a 9x13-inch baking pan and lightly dust it with flour, tapping out any excess.

2



Combine the dry ingredients.

In a large mixing bowl, whisk together the flour, sugar, baking soda, salt, and cocoa powder.

3



Add the wet ingredients.

Add the vinegar, oil, and cold water to the dry ingredients.

4



Mix the batter.

Stir until the batter is smooth and no dry streaks remain.

5



Fill the pan.

Pour the batter into the prepared baking pan and spread evenly.

6



Bake the cake.

Bake for 50 minutes.

7



Prepare the icing and finish the cake.

Allow the cake to cool completely. For the icing, cream together the powdered sugar and margarine. Add the vanilla extract and milk, mixing until smooth and spreadable. Spread the icing evenly over the cooled cake.

TIPS & VARIATIONS

1. Sprinkle chopped pecans, walnuts, or colorful sprinkles over the icing for added texture and decoration.



2. Serve with a scoop of vanilla ice cream for an extra-special dessert.



3. Store covered at room temperature for up to 3 days.



4. Serve with a cold glass of milk for a classic pairing.



5. Freeze individual slices in airtight containers for an easy make-ahead dessert.



Family favorites, one recipe at a time.

