

## Cockeyed Cake

Source: Peg Bracken, I Hate to Cook Book

- 1½ cups sifted flour
- 3 tbsp cocoa
- 1 tsp baking soda
- 1 cup sugar
- ½ tsp salt
- 5 tbsp cooking oil
- 1 tbsp vinegar
- 1 tsp vanilla
- 1 cup cold water



1. Preheat oven to 350F.
2. Put your sifted flour back in the sifter, add to it cocoa, baking soda, sugar, and salt, and sift this right into a greased cake pan, about 9-x-9-x-2 inches.
3. Now you make three grooves, or holes, in this dry mixture. Into one groove, pour the oil; into the next, the vinegar; into the next, the vanilla.
4. Now pour the cold water over it all.
5. You'll feel like you're making mud pies now but beat it with a spoon until it's nearly smooth and you can't see the flour.
6. Bake for half an hour.

