

# Cockeyed Cake

*Melissa Olson*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

*1 1/2 cups sifted flour  
3 tablespoons cocoa  
1 teaspoon baking soda  
1 cup sugar  
1/2 teaspoon salt  
5 tablespoons cooking oil  
1 tablespoon vinegar  
1 teaspoon vanilla  
1 cup cold water*

Preheat the oven to 350 degrees.

In a bowl, sift together the flour, cocoa, baking soda, sugar and salt. Transfer to a 9x9x2-inch cake pan. Make three grooves in this dry mixture.

Into one groove, pour the oil. Into the next groove, pour the vinegar, into the third pour the vanilla. Pour the water over all.

Beat with a spoon until its nearly smooth and you can't see the flour.

Bake for 30 minutes.

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Per Serving (excluding unknown items): 2056 Calories; 72g Fat (30.8% calories from fat); 21g Protein; 342g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 2340mg Sodium. Exchanges: 9 Grain(Starch); 0 Lean Meat; 14 Fat; 13 1/2 Other Carbohydrates.