



Recipe for: Wacky Cake

From the kitchen of: Chris Rudeen

Wacky Cake

Sift into a square or oblong (10x7) pan:

1/2 cups flour 3 Tbsp cocoa
1 cup sugar 1 tsp baking soda

Make three holes in this mixture:

In 1st hole, put 5 Tbsp oil
In 2nd hole, put 1 Tbsp vinegar
In 3rd hole, put 1 tsp vanilla

Pour 1 cup cold water over entire mixture and stir gently with a fork until mixed.

Bake at 350° for 30 minutes. Serve warm with whipped cream or ice cream.

Also good with a light "dusting" of powdered sugar

Story

8-29-2020

Dear Debra,

Here is a recipe that's a classic within my family. My Mother, Loretta Wolf, was an extremely hard working "Farm Wife" on the Palouse for 45 years and an excellent cook. This recipe was a quick "go to" when she needed a desert for a hard working crew of harvest workers, either for lunch

Palouse farmworkers. So, I'm guessing a bit here, but think this recipe has to be about 100 years old. My sister just shared it with my daughter for her wedding shower, so that will make it a 4th generation family recipe.

We think it is fun to make, unique in not needing eggs + delicious hot out

or dinner... in those days, she cooked two full meals for the crew, and as I was a child watching all this, I remember thinking all this food prep was ordinary, not extraordinary! When I was about 9 years old, I could easily make this myself to help Mom out. She inherited the recipe from her Aunt, Louise Dahm, who also made it for hard working

of the oven with vanilla ice cream or whipped cream.

Enjoy!
Chris Rudeen