

# **CRAZY CHOCOLATE CAKE**

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SERVES 16 – 20

1-1/2 cups flour

1 cup sugar

3 Tablespoons cocoa powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup cold water

6 Tablespoons vegetable oil

1 Tablespoon white wine vinegar

1 teaspoon vanilla extract

Preheat oven to 350°F. Grease 9" square cake pan with butter and flour.

Mix together the dry ingredients in a large bowl.

Mix together the wet ingredients in a separate bowl.

Slowly mix the wet ingredients into the dry ingredients. Stir *only* until all of the ingredients are well mixed.

Pour cake batter into prepared baking pan. Bake at 350°F for 20 - 25 minutes or until a toothpick inserted into the center of the cake comes out clean, indicating cake is done. NOTE: May be able to work with school food service staff to use ovens in cafeteria.

## **Glaze**

24 ounces powdered sugar

1/3 cup hot water

2 Tablespoons soft butter

2 Tablespoons colored sprinkles

Combine powdered sugar and hot water in a mixing bowl. Stir until smooth. Add soft butter and mix until smooth. When cake has cooled, pour over cake and spread glaze evenly with a spatula. Immediately top lightly with colored sprinkles.

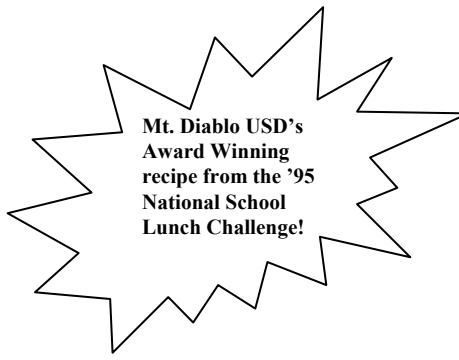
## **Skills Developed**

Measure

Mix

Bake

Spread



Mt. Diablo USD's  
Award Winning  
recipe from the '95  
National School  
Lunch Challenge!