

Barbara's Parve Wacky Cake
Makes 9 servings

This simple dairy-free cake can be served with both milk and meat meals

1 1/2 cups flour
1 tablespoon cocoa powder
1/2 teaspoon salt
1 cup sugar
1 teaspoon baking soda
6 tablespoons vegetable oil
1 tablespoon white vinegar
1 teaspoon vanilla
1 cup water

1. Preheat oven to 350 degrees.
2. Combine the flour, cocoa powder, salt, sugar and baking soda in a 9 inch baking dish.
3. Make three holes in the dry ingredients. Into one pour the oil, into another pour the vinegar and into a third pour the vanilla.
4. Pour the water over all the ingredients in pan and stir well until all is moistened.
5. Bake for 25 minutes or until done.
6. Enjoy!

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Nutrition Facts

Servings: 9

Amount per serving

Calories	207
% Daily Value*	
Total Fat 10.7g	14%
Saturated Fat 2.7g	13%
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 29.9g	11%
Dietary Fiber 3.8g	13%
Total Sugars 11.4g	
Protein 3.7g	
Vitamin D 0mcg	0%
Calcium 15mg	1%
Iron 2mg	14%
Potassium 297mg	6%

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by www.verywellfit.com