

Crazy Cake (a/k/a Eggless Chocolate Cake)

If you like moist chocolate cake, you have to try this one! Thanks go to [Kathy of s/v Tequila Rose](#) for sharing the recipe and many slices of this great cake. It's especially good to have onboard when you want a desert but don't have eggs.

1 ½ c. flour

3 tbsp. Cocoa

1 tsp. Salt

1 c. sugar

1 tsp. Baking soda

5 Tbsp. Oil

2 tsp. Vinegar

1 tsp. Vanilla

1 c. water

½ c. chopped nuts and/or chocolate chips are a nice option but not necessary

Mix the dry ingredients then add the wet ingredients, stir. Bake at 350 degrees in an ungreased 8" or 9" square pan (or round if that's all you have) for 25-30 minutes. Cool before frosting.

Frosting

¼ c. butter

¼ c. cocoa

1 ½ c. powdered sugar, sifted

½ tsp. Vanilla

2 Tbls. Milk

Melt Butter in sauce pan and add cocoa. Stir until boiling. Add powdered sugar, milk and vanilla. Stir for a moment to blend , remove from heat and let cool.