WACKY CAKE

Grain Free • Dairy Free • Delicious

Born out of wartime rationing, Wacky Cake is a naturally allergy friendly treat made from a quick mix of minimal ingredients--no egg or dairy required! My version goes a step further to make it free of the top 14 allergens by swapping out all-purpose flour for cassava flour. The result? A cake so crazy delicious it seems too good to be true.

Ingredients

- 1 1/4 cup cassava flour
- 1 cup sugar
- 6 Tablespoons cocoa powder
- 2 teaspoons kosher salt
- 1 teaspoon baking soda
- 1 cup cold water
- 5 Tablespoons oil
- 1 Tablespoon white vinegar
- 1teaspoon pure vanilla extract
- 2 Tablespoons powdered sugar, for dusting

Method

1. Preheat the oven to 350°F.
2. Start with the dry ingredients: pour the cassava flour into the bottom of an ungreased, 8x8 baking pan. Sift the cocoa powder into the pan, right on top of the cassava flour. Pour the sugar on top of the cocoa powder, then add the salt and baking soda too.
3. Next, use a fork to whisk the ingredients together until the dry ingredients are well mixed.
4. Make a well or two in the center of the dry ingredient mixture. Pour the liquid ingredients into them, then whisk everything together with a fork until the dry ingredients are moist and smooth.
5. Bake for 30-35 minutes, or until a toothpick inserted into the middle of the cake comes out clean.
6. Dust the top of the cake with sifted powdered sugar once the cake has cooled. Slice and serve.

Notes

1. Use your favorite neutral tasting oil. I like using melted refined coconut oil, but canola oil or melted lard will do too.
2. I like the neutral flavor of white vinegar, but Apple Cider Vinegar works well too.
3. I use grain free powdered sugar. Good & Gather brand from Target is my easy to find, go-to favorite.