

# Original Depression Cake

## from World War II

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### Ingredients

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/4 cup Dutch-process cocoa or natural cocoa
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 tablespoon vinegar, cider or white
- 1/3 cup vegetable oil
- 1 cup water - juice, coffee, milk - what's your favorite flavor

Feel free to add some spice and change things up - this is really versatile!

### Directions

Heat oven to 350 degrees F. Grease and flour a cake pan, 8 or 9-inch, or a square 8 or 9-inch pan.

The traditional method for this cake reminds me of a dump cake, all in the pan. You put the flour in the cake pan, make wells to place the wet ingredients in and then whisk in the water. I think we can do what we do at camp by either sifting or whisking the dry ingredients together in a medium-sized bowl. Whisk the vanilla, vinegar, vegetable oil, and water in a separate bowl. Pour the wet ingredients into the bowl of dry ingredients, stirring until thoroughly combined. Pour the batter into the prepared pan.

Bake the cake for 30 to 35 minutes, until a wooden pick inserted into the center comes out clean, or with a few moist crumbs clinging to it. You don't want to overbake this cake, so shy on the few crumbs on the toothpick.

# Water Cake

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### Ingredients

- 2 cups all-purpose flour approx 240g
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 cup + 2 tablespoons water approx 200g - coffee (needs spice, then), citrus juice, sweet juice
- 1/2 cup vegetable oil approx 100g
- 3/4 cup granulated sugar approx 150g
- 1 T plus 1 1/2 teaspoons cider or white vinegar approx 20g
- 1 tablespoon vanilla extract - be careful switching up extracts. Replace 1/4 - 1/2 t for most other flavors for vanilla

What can you add or substitute to change the flavor of this cake?

### Directions

Follow instructions from above.

Cake can be frozen!! My favorite way to eat cake because it lasts LONGER - but still, no icing, please!!!! Oils can be replaced, just think of their profile. Avocado and EVOO are heavy, but pair very well with lemon. Canola can be substituted too, it's a personal thing. Sunflower oil is wonderful for baking, but not usually in our pantries.

Just a tip, I love to add a bit of cayenne pepper to my chocolate cake with some instant coffee or espresso powder or both!

*Greystone*