

Wacky Cake with Caramel Icing

Amount	Measure	Ingredient - Preparation Method
3	cups	flour
2	cups	sugar
2	cups	cold water
1 1/2	cups	vegetable oil
6	tablespoons	unsweetened cocoa
1	teaspoon	salt
2	tablespoons	apple cider vinegar
2	teaspoons	vanilla
2	tablespoons	butter
1/2	cup	packed brown sugar
3	tablespoons	milk
3/4	cup	powdered sugar

heat oven to 350. grease 13x9 pan

combine flour, sugar, water, oil, cocoa, salt, vinegar and vanilla, mix thoroughly. pour into pan.

bake 30-40 minutes. cool

melt butter in small saucepan over med heat. stir in brown sugar. cook, stirring constantly until sugar melts and is bubbly. remove and cool 5 minutes. stir in milk, beat in powdered sugar for 1 minute. beat until smooth. spread on cake.