

Bake a cake to celebrate the birthday of the church! Use one of these recipes or your own favourite recipe.

Wacky Chocolate Cake

Into ungreased pan (8 inch square) sift all dry ingredients:

- 1 1/2 c.flour
- 1 tsp baking powder
- 1 tsp soda
- 3 tbsp. Cocoa,
- 1/2 tsp salt
- 1 cup of white sugar

Make three holes in dry ingredients. Put one wet ingredients each in hole:

- 1 tsp. Vanilla
- 1 tbsp, vinegar
- 5 tbsp oil.

Mix a bit. Pour 1 cup lukewarm water over all and stir until smooth. Bake in oven at 350 degrees for 25-30 minutes. Ice when cool. Serve the cake from the pan.

Vanilla Cake in a Mug

- 4 tablespoons all-purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon baking powder
- 4 tablespoons milk (or dairy free or dairy free)
- 1/4 teaspoon vanilla extract
- 1 1/2 tablespoons oil
- 1 tablespoon sprinkles or chocolate chips (optional)

In a microwavable mug whisk together the flour, sugar and baking powder. Add in the milk, vanilla and oil and mix until just combined. Stir in the sprinkles. Microwave for roughly 1 minute to 1 minute 10 seconds, or until firm to the touch (timing is based on my Panasonic Inverter Microwave which is 1200 Watts so your timing may vary). Serve warm with frosting, ice cream or cream. Enjoy!

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