



chocolate and more (other desserts and even some healthy options).

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- *Carrot Cake Muffins*



- *3 Minute Fudge*



- *Chocolate Depression Cake*

My grandparents were all born in 1917/1918. When the Great Depression hit, they were old enough to understand

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 teaspoon white vinegar
- 1/3 cup vegetable oil
- 1 cup water

## **FROSTING**

- 2 Tablespoons butter
- 1/4 cup unsweetened cocoa powder
- 1 cup powdered sugar
- 1 Tablespoon milk (or cream)
- 1/4 teaspoon vanilla extract

## **INSTRUCTIONS**

1. Combine flour, sugar, cocoa powder, salt and baking soda in a large mixing bowl.
2. In a separate bowl, combine vanilla, vinegar, oil and water. Add wet ingredients to dry ingredients and mix until completely combined and no lumps remain.
3. Pour batter into a greased 8x8 square pan.

4. Bake in a preheated 350 degree oven for 30-35 minutes, until toothpick inserted in center comes out clean.
5. Let cake cool completely before frosting.

## FOR THE FROSTING

1. Melt butter in a small saucepan (or in the microwave using a microwave safe dish.) Stir in cocoa powder, mixture will form a thick paste.
2. Transfer chocolate mixture to a medium size mixing bowl. With mixer on low speed, add in powdered sugar, milk and vanilla.
3. Once ingredients are incorporated, turn mixer to medium high speed and beat about 5 minutes, until frosting is smooth and creamy. Spread on top of cooled cake.