Splash Wacky Cake Class Recipe Packet

Wacky Cake

1½ cups flour

1 cup sugar

½ teaspoon salt

¼ cup cocoa

1 teaspoon baking soda

1 teaspoon vanilla extract

1 tablespoon white vinegar

6 tablespoons vegetable oil

1 cup cold water

In an 8-inch- or 9-inch round cake pan, sift the dry ingredients. Make three holes; pour the vanilla in the first, vinegar in the second, and oil in the third.

Pour the cold water over the mixture, and stir until no longer lumpy. Bake at 350 degrees for 30 to 35 minutes. If desired, top with frosting.

Makes 1 cake

Buttercream frosting

Vanilla:

½ cup butter, softened

4½ cups confectioners' sugar (about ½ of a standard bag)

1½ teaspoons vanilla extract

5-6 tablespoons milk

In a large bowl, cream butter until light and fluffy. Beat in the confectioners' sugar, vanilla and enough milk to achieve desired consistency.

Makes about 3 cups

To make it chocolate:

Prepare as directed above, except use 4 cups confectioners' sugar, 1/2 cup baking cocoa and 6-7 tablespoons milk.

And a few chocolate related recipes to try at home!

Home-made cake mix:

1 cup flour

¾ cup sugar

1½ teaspoons baking powder

¼ cup dry milk

¼ cup cocoa

1 dash salt

Combine all dry ingredients.

To make it into cake:

Mix 4 tablespoons of the mix with 2 tablespoons of water in a bowl or mug. You can add chocolate chips if you prefer.

Cook in microwave for 30-40 seconds.

Your cake should look dry on top. If you aren't sure use a spoon to pull the side of the cake away from the mug and see if the bottom is wet.

Let rest for 2 minutes.

Top with chocolate syrup/sauce, whipped cream, or powdered sugar.

Serve warm.

Makes about 11 single-serving cakes

Molten Flourless Chocolate Cake

4 large eggs

½ pound (8 ounces) semisweet chocolate

2 ounces (½ stick) unsalted butter

Cooking spray

Powdered sugar for decorating

1. Preheat oven to 425.

2. Place a saucepan of water on high heat. Heat to a boil, and then reduce to simmer.

3. In a mixing bowl, crack eggs and warm them over simmering water for 1 minute (hold bowl directly over the water, using a dish towel to protect your hands), whisking constantly.

4. Remove eggs from heat, and whisk for another minute until eggs are very fluffy. Meanwhile, put the chocolate and butter in a large, heatproof, stainless-steel or tempered-glass bowl; set it over the simmering water, making sure the water doesn't touch the bowl. Let the chocolate and butter melt; remove from heat. Let mixture cool slightly by stirring occasionally, about 5 minutes.

5. Once slightly cooled, fold the chocolate and butter into the whipped eggs until no more streaks show. The batter will deflate.

6. Spray 6 (4-ounce) ramekins or ovenproof dessert cups with nonstick cooking spray (or use foil cups, or even muffin tins). Fill them ¾ of the way full and place on a baking sheet.

7. Bake for 10-12 minutes, depending on how gooey you'd like the centers. Turn the cakes out onto dessert plates, and serve immediately with a sprinkle of powdered sugar.

Makes 6 single-serving cakes

Fudge

3 6 oz. packages chocolate chips

1 pint marshmallow crème

½ lb. butter

2 teaspoons vanilla

2 cups walnuts (optional)

4 ½ cups sugar

1 large can evaporated milk

Grease large pan with butter and set aside.

Combine chips, marshmallow crème, butter, vanilla and walnuts in large bowl and set aside.

Bring sugar and evaporated milk to boil. Boil briskly for 9 minutes while stirring constantly. Do not scrape any burned sugar back into the mixture from the sides or bottom. Remove from heat.

Add sugar mixture to first mixture. Pour into pan. Allow to set in refrigerator after cooling slightly.

Chocolate Pecan Pie

1 pie crust

1 cup milk chocolate chips

2/3 cup corn syrup

1/3 cup sugar

3 large eggs, beaten

1 teaspoon pure vanilla extract

1 cup coarsely chopped pecan pieces

½ cup chopped bittersweet chocolate

2 tablespoons vegetable oil

1 cup heavy cream

1 tablespoon confectioners' sugar

Preheat the oven to 400.

In the top of a double boiler, gently melt the chocolate chips over almost simmering water. Remove from the heat. In a large bowl, combine the melted chocolate with the corn syrup, sugar, eggs, vanilla, and pecans. Pour into the cooled pie crust and bake for 10 minutes. Reduce the oven temperature to 350 and bake for an additional 25 minutes.

Remove from the oven and cool on a rack.

Place half of the chopped bittersweet chocolate in a small bowl. Place the remaining bittersweet chocolate and the oil in the top of a double boiler, or in a small metal bowl set over a pot of simmering water. Heat the chocolate, whisking, until melted. Pour the melted chocolate over the chocolate in the bowl, whisking to melt. Pour over the warm pie, spreading to the edges to coat the top. Refrigerate until well chilled, at least 2 hours.

In a medium bowl, whip the cream until soft peaks start to form. Add the sugar and whip to stiff peaks.

Remove the pie from the refrigerator, slice and arrange on plates.

Makes 1 pie

Waffle Iron Brownies

1 cup [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)

1/4 teaspoon [baking soda](http://www.foodterms.com/encyclopedia/baking-soda/index.html)

1/4 teaspoon salt

3/4 cup sugar

1/3 cup butter

2 tablespoons milk

2 ounces (2 squares) unsweetened chocolate

1 teaspoon vanilla

2 large eggs

Powdered sugar for serving, if desired

Preheat a waffle iron. In a small bowl, mix together the flour, baking soda and salt. In a small, heavy [saucepan](http://www.foodterms.com/encyclopedia/saucepan/index.html), combine the sugar, butter and milk. Place over medium-high heat and bring to a boil, stirring until the butter has melted. Remove from the heat. Add the [unsweetened chocolate](http://www.foodterms.com/encyclopedia/chocolate/index.html) and [vanilla](http://www.foodterms.com/encyclopedia/vanilla/index.html). Stir until the chocolate melts and the mixture is smooth. Place into a pan of cold water to cool the mixture to room temperature.

With an electric [mixer](http://www.foodterms.com/encyclopedia/mixer/index.html), beat in the eggs. Gradually [blend](http://www.foodterms.com/encyclopedia/blend/index.html) in the flour mixture until smooth.

Drop rounded spoonfuls of the brownie mixture into the preheated waffle iron. Close the iron and cook for about 2 minutes until the [brownies](http://www.foodterms.com/encyclopedia/brownie/index.html) are done. Remove and cool on a rack. Dust with powdered sugar before serving, if desired.

Makes a few full waffle size brownies, although it depends partially on your waffle iron