Father's Day is coming up and so this is a perfect chance to do something special for your favorite Dad. How about baking him a fun cake. This was always my Dad's favorite cake and one we loved to make because it is so wacky to make but so delicious to eat!

Wacky Cake
Makes on 9 inch round or 8 inch square cake

1 ½ cups flour
1 cup sugar
3 Tablespoons unsweetened baking cocoa
1 teaspoon baking soda
½ teaspoon salt
6 Tablespoons of vegetable oil
1 Tablespoon white vinegar
1 teaspoon vanilla
1 cup cold water

1. Preheat oven to 350 degrees. Measure the flour, sugar, cocoa, baking soda and salt into a 9 inch round or 8 inch square ungreased cake pan. Mix well with a fork.

2. Make 3 holes in the dry mixture. Pour the oil into one hole, the vinegar into another hole, and the vanilla into the last hole.

3. Carefully add the cold water and mix everything together with the fork. Be sure to mix thoroughly so the dry ingredients don't stick to the sides and bottom of the pan. Batter will be thin.

4. Bake for 35-40 minutes or until a toothpick inserted in center comes out clean. Let cool in pan for about 30 minutes.

5. Run a knife around the outside of the cake to separate it from the pan. Turn upside down on a plate. Let cool completely before icing with Easy Fudge Icing (recipe attached).

Easy Fudge Icing

About 2 cups

1 cup semi-sweet chocolate chips
½ cup butter, softened
2 ½ cups confectioners' sugar
1 tsp. vanilla
3-4 Tablespoons milk
Pinch of salt

Melt chocolate in microwave on medium power stirring occasionally until smooth. Set aside and allow to cool.

In large bowl, beat butter with electric mixer until fluffy. Add cooled chocolate and beat until well blended.

Add confectioners' sugar, vanilla, 3 Tablespoons milk and salt then beat until smooth. Increase speed to medium high and beat until frosting is light and fluffy.

Beat in remaining milk if needed for easy spreading.