

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Victory Chocolate Cake with Strawberries & Whipped Cream

1 1/2 C. flour
1 C. sugar
3 Tbsp. unsweetened cocoa
1 tsp. baking soda
1/2 tsp. salt
6 Tbsp. vegetable oil
1 Tbsp. white vinegar
1 tsp. vanilla
1 C. cold water

Preheat oven to 350°.

Mix the flour, sugar, cocoa, baking soda, and salt with a fork. Add the oil, vinegar, vanilla, and water. Mix thoroughly.

Pour into an 8-inch square pan or 9-inch round pan.

Put pan on middle rack of the oven and bake for 35–40 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Remove cake from oven and cool on rack for 35–40 minutes.

Run a knife around the outside of the cake pan, turn over onto plate, and tap bottom of pan with a spoon to loosen the cake before removing the pan.

Let the cake cool completely, and serve with fresh strawberries and whipped cream.

[This recipe is on pp. 34–35 of *Great Girl Food* from the American Girl Library.]

