**Crazy Cake**

Heat oven to 350 degrees. Spray or butter 9 X 13” pan or line 2 12 count muffin pans.

Sift dry ingredients into cake pan (or bowl if making cupcakes)

3 cups flour

6 Tablespoons cocoa powder

2 cups sugar (I use only 1 cup sugar with excellent results)

2 teaspoons baking soda

½ teaspoon salt

1 Tablespoon espresso powder (I just grind up my regular French roast coffee in the coffee grinder – close enough)

Once dry ingredients are all in the pan, make 3 holes in the mixture.

Get out wet ingredients:

10 Tablespoons vegetable oil

2 Tablespoons vinegar (white, cider or raspberry)

2 teaspoons vanilla

2 cups cold water or cold coffee (I use coffee!)

Pour oil in one hole, vinegar in another, vanilla into the third. Pour water or coffee over the whole thing and stir with a fork until everything is pale brown.

Stir in ¾ cup chocolate chips.

Bake for 30 minutes – cupcakes for 22 minutes. Top will spring back when the cake is done.

Best with vanilla ice cream. HOWEVER: for a crowd pleaser, top with Cool Whip frosting

Cool Whip Frosting

1 3.5 oz. package instant vanilla pudding

1 cup milk

1 teaspoon vanilla

1 8 oz. tub Cool Whip, thawed

Combine pudding mix, milk, vanilla, Whisk ingredients together until well blended and mixture begins to thicken. Fold in Cool Whip. Spread frosting.