

## Pennsylvania Dutch Funny Cake: A Chocolate-Lovers' Hidden Delight

Prep Time: 15 minutes | Cook Time: 40 minutes | Servings: 8



OVEN  
**350°F**

TIME  
**15 min**

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### INGREDIENTS

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup unsweetened cocoa powder
- 1 cup boiling water

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9-inch round cake pan.
2. In a mixing bowl, combine the flour, sugar, baking powder, and salt.
3. Add the milk, vegetable oil, and vanilla extract to the dry ingredients, mixing until smooth.
4. In a separate bowl, mix the cocoa powder with boiling water until well combined.
5. Pour the vanilla batter into the prepared cake pan, followed by the chocolate mixture. Do not stir; the chocolate will sink to create a layered effect.
6. Bake for 30-40 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow the cake to cool for a few minutes before serving. Enjoy it warm or at room temperature!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pennsylvania-dutch-funny-cake-a-chocolate-lovers-hidden-delight/>