

If You Give a Kid a Party

By Tracy, Boston Mamas Guest Contributor

At our house, we've enjoyed reading Laura Numeroff's "If you give a..." series. My younger son's favorite is the original [If You Give a Pig a Pancake](#), but we've also enjoyed [If You Take a Mouse to the Movies](#) at many a bedtime. On the lookout for a theme for his 3rd birthday, I stumbled upon [If You Give a Pig a Party](#). Voila. Instant party theme. I purchased the book, set up our playroom with a blanket fort and balloons (as shown in the book), and turned his three daycare friends and him loose to play. I kept goody bags simple, including quick, personalized foam door hangers (using pre-made foam supplies from a local craft store) and self-stick foam pigs and letters.

For the cake, I built the [Fat Piggy Cake](#) from [FamilyFun.com](#), modifying their instructions slightly by making a layer cake with a cupcake nose, and 1/2 cupcake ears. The kids loved it. The cake was constructed using my super easy and yummy Wacky Cake recipe. It's wacky because it has no eggs, butter, or milk (the recipe is believed to have its origins during the Depression when pricey ingredients like dairy products were hard to come by), yet still bakes up light and moist. And the best thing about this recipe is that it's allergy-friendly (my older son has multiple serious food allergies).

Stay tuned for my follow-up post with tips for hosting or attending parties when food allergies are a concern.

Wacky Cake

1 1/2 cups all purpose flour	1 cup granulated sugar
4 tbsp. cocoa or carob powder*	1 1/2 tsp. vanilla extract
1 tsp. baking powder	1 tbsp. vinegar
1 tsp. baking soda	5 tbsp. oil
1/2 tsp. salt	1 cup cold water

1. Preheat oven to 325 degrees F. In a large bowl, stir together the flour, cocoa powder, baking powder, baking soda, and salt. Add the sugar, vanilla, vinegar, oil, and water and mix together until just mixed.
2. Pour batter into a slightly oiled cake pan (8" pans work best, square or round), and bake for 45-50 minutes. Test for doneness (a toothpick inserted in the center of the cake should come out clean). The recipe doubles nicely to fill a 9" x 13" cake pan, or make two 8" round cakes.
3. Cool on baking racks, turn out of pans, and ice with frosting below.

*Note: Use cocoa powder that does not contain milk ingredients, or that which is made in a facility free from milk ingredients, nut ingredients, etc. to ensure this cake remains allergy-friendly.

Tracy's "I Can't Believe it's Not Butter" Frosting

1/4 cup margarine (free of milk ingredients)
Pinch salt
2 1/2 cups sifted icing sugar
1/4 cup (approx.) unsweetened soy (or rice) milk
1/2 tsp. vanilla

Cream margarine and salt together. Add sugar gradually, alternating with milk. Beat until smooth. Add more milk or icing sugar until spreadable consistency is achieved. Stir in vanilla and food coloring (if using).