



Baking

by Marc Paine

I decided to make my favorite cake from scratch.

The recipe said I should use 8 sticks of butter. That seemed like too much! So I used a fourth as much.

Then, I needed to add 4 cups of sugar. That didn't seem like enough! I added a little more.

Then, I needed to beat in 21 eggs. That seemed like too much! I didn't use as many.

Then, I needed to add 10 drops of red food coloring. That didn't seem like enough! I doubled it.

Then, I needed to add 24 tablespoons of cocoa powder. That didn't seem like enough! I used a little more.

Then, I needed to add 4 cups of flour. That seemed like too much! I used a little less.

Then, I needed to add 6 tablespoons of buttermilk. That seemed too little so I tripled it.

Then, I needed to add 14 teaspoons of vanilla. That didn't seem like enough! I used a little more.

Then, I needed to add 4 teaspoons of salt. That seemed like too much! I used a little less.

Then, I needed to add 12 teaspoons of baking soda. That seemed like too much! I used a little less.

Then, I needed to add 4 tablespoons of vinegar. That didn't seem like enough! I used a little more.

Finally, I needed to bake the cake for 9 minutes. That didn't seem like enough! I baked it twice as long

The cake didn't turn out very well. I don't know what I did wrong, I followed the instructions to the letter... Eventually I just made it from a box instead.