

Cake - Chocolate Special

½ cup Hershey's Cocoa
½ cup boiling water
2/3 cup shortening
1-3/4 cups sugar
1 tsp. vanilla
2 eggs

Martha Linderman GOOD

2-1/4 cups all-purpose flour
1-1/2 tsps. baking soda
½ tsp. salt
1-1/3 cups buttermilk or sour milk
(Use 4 tsps. vinegar plus milk equal
to 1-1/3 cups.)

Stir together cocoa and boiling water in small bowl until smooth: set aside. Cream shortening, sugar and vanilla in large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour, baking soda and salt; add alternately with buttermilk to creamed mixture. Blend in cocoa mixture.

Pour into three greased and floured 8-inch or two 9-inch layer pans.

Bake at 350 degrees for 25 to 30 minutes for 8-inch or 35 to 40 minutes for 9-inch pans, or until cake tester comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost as desired.

Classic Fudge Frosting

Melt 4 squares Baker's Unsweetened Chocolate and 2 tablespoons butter or margarine over very low heat or Combine 4 cups unsifted confectioners sugar, a dash of salt, $\frac{1}{2}$ cup milk and 1 teaspoon vanilla; add chocolate mixture, blending well. Let stand, if necessary, until of spreading consistency, stirring occasionally. Spread quickly, adding a small amount of additional milk if frosting thickens. Makes about 2-1/2 cups.