

SOURDOUGH CHOCOLATE CAKE

Marlene Steen

Mix: $\frac{1}{2}$ c. thick starter
1 cup water
 $\frac{1}{2}$ c. non-fat dry milk
 $1\frac{1}{2}$ c. flour

Let stand 2-3 hours in a warm place until bubbly and has a sour milk odor. In a separate bowl, cream:

1 c. sugar	$1\frac{1}{2}$ teas. soda
$\frac{1}{2}$ c. shortening	1 teas. cinnamon
1 teas. vanilla	$\frac{1}{2}$ teas. salt

Add 2 eggs, one at a time, beating well after each addition. Melt 3 squares semi-sweet chocolate and add to creamed mixture.

Combine sourdough mixture and creamed mixture
Stir 300 strokes or use a low speed electric
mixer. Pour into 2 greased and floured
layer pans or one 9 X 13 cake pan.

Bake at 350* for 25-30 minutes. Cool in
pans for 10 minutes. Remove from pan
and frost when completely cool.