

CHOCOLATE CAKE**ROSELYN**

¾ Tbsp. Baking Soda

1/3 Cup Butter

¼ Cup Cocoa

2 ¾ Teas. Buttermilk

1 ½ Cup Buttermilk, divided

1 ¾ Cup Cake Flour

1 ½ Teas Salt

1/3 Cup Crisco Shortening

1 ¾ Cup Granulated Sugar

3 Whole Eggs

**Preheat oven to 350*. Lightly grease two 8" cake pans; set aside.
Add Baking Soda, Butter, 2 ¾ teaspoons Buttermilk, Cocoa, Cake
Flour, Salt, Shortening, & Sugar into mixing bowl. Mix 2" at low speed.**

Add ¼ cup Buttermilk and mix for 3" at medium speed. Scrape bowl.

Add ½ cup Buttermilk and mix for 2" at low speed. Scrape bowl.

Add 3 whole eggs and mix for 2" at low speed. Scrape bowl.

Add ¾ cup Buttermilk and mix for 3" at low speed. Scrape bowl.

Pour batter into cake pans, filling ½ full and baking ~25".

Remove from oven, immediately invert cake onto serving plate, cool.

Makes one 2-layer 8" chocolate cake or one ¼ sheet cake, 2 doz cupcakes.