

Feather - Y - Fudge Cake (Maria)

$\frac{1}{2}$ c butter or margarine

$1\frac{1}{2}$ c sugar

2 eggs

2 1-oz sq. unsweetened
chocolate, melted

1 tsp vanilla

2 c sifted cake flour

1 tsp soda

$\frac{1}{2}$ tsp salt

1 c ice water

Stir butter to soften. Gradually add sugar, creaming until light & fluffy. Add eggs, one at a time, beating well after each. Blend in cooled chocolate & vanilla. Sift together flour, soda & salt. Add to creamed mixture alternately with water, beating after each addition. Bake in 2 paper-lined 8" cake pans in moderate oven (350* 30-35 min. Frost with chocolate frosting & decorate with walnut halves.

