

Fudge Cake (Hershey's)

2 $\frac{1}{4}$ cups flour

1 t. soda

1 t. baking powder

$\frac{1}{2}$ t. salt

$\frac{1}{2}$ cup shortening

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

1 t. vanilla

2 eggs

1 cup sour milk

$\frac{1}{2}$ cup cocoa

$\frac{1}{3}$ cup hot water

Sift flour once, then measure & mix with soda, baking powder & salt, sift again. Cream shortening; add sugar gradually, beating thoroughly after each addition. Add vanilla then well beaten eggs, beat until fluffy. Beat in flour mixture alternately with sour milk. Mix cocoa and hot water to form a paste; beat into batter. Pour into 3 small or 2 large layer cake pans. Bake at 350 for 30-35 minutes.