

Fudge Cake

$\frac{1}{4}$ cup shortening
2 sqs. chocolate
 $\frac{1}{2}$ cup water
1 cup sugar
1 cup flour
 $\frac{1}{2}$ t. salt

$\frac{1}{2}$ t. baking powder
1 egg
 $\frac{1}{2}$ t. baking soda
 $\frac{1}{4}$ c. sour or buttermilk
1 t. vanilla

Melt shortening in top of double boiler; add chocolate (cut in small pieces). Add sugar & water when choc. is melted. Stir until well blended; remove from heat & allow to cool thoroughly.

Sift flour, measure, add salt & baking powder, sift together. When chocolate is cool add unbeaten egg & mix well. Then add dry ingredients & blend well. (over

Dissolve soda in sour milk & add to batter. Add
vanilla. Bake in pan 8x8x2 at 350 for 30-35 min.