

Grandma's choc. cake as given by Miriam 10/3/70

$\frac{1}{2}$ c. butter (add more)

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

4 egg yolks

$\frac{1}{2}$ c. milk ($\frac{3}{4}$ c.)

vanilla

$1\frac{3}{4}$ c. flour (2)

$2\frac{1}{2}$ teas. baking powder

salt

2 sqs chocolate (4 sqs)

5 T. water

Cream butter and sugar, add egg yolks. Add melted chocolate with water mixture. Sift dry ingredients and add alternately with milk. Fold in egg whites. Bake at 350* for 20 minutes.

Mary Ware

icing: melt { 2 T butter
 { 2 sq. choc Pour over 3 c. pow. sugar
 Dash vanilla

1-16-81 1 egg

Choc. Fudge Cake

2 cups flour	1 cup sugar
3 t. baking powder	2 egg yolks (well beaten)
$\frac{1}{2}$ t. soda	3 sqs. chocolate
$\frac{1}{4}$ t. salt	$1\frac{1}{2}$ cups milk
$\frac{1}{2}$ cup shortening	1 t. vanilla
2 egg whites	

Sift flour once, measure and add baking powder, soda & salt. Sift 3 times. Cream butter thoroughly. Add sugar gradually and cream together until light & fluffy. Add egg yolks & chocolate. Then flour and milk alternately. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in greased 9 inch layer pans at 350 for 30 minutes.