

Hersheys Fudge Cake

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

1 teas baking pow.

1 teas " soda

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

$\frac{1}{2}$ c veg. shortening

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

2 eggs

1 teas vanilla

$\frac{2}{3}$ c Hersheys cocoa

$\frac{1}{2}$ c plus 2 T hot water

1 c sour milk

1. Grease (2) $9 \times 1\frac{1}{2}$ " pans. Preheat oven to 350°
2. Combine flour, baking pow + baking soda on wax paper.
3. Beat shortening, sugar, vanilla + eggs till fluffy.
Blend in cocoa + hot water paste.
4. Add flour mix alternately - sour milk to creamed mix.
Pour into pans.
5. Bake 30 min @ 350°