

Choc. Cake (good)

4 oz. Semisweet Choc.

1 c. Boiling water.

$\frac{1}{2}$ c. Soft Butter.

$2\frac{1}{4}$ c. SUGAR - BROWN (firm packed)

3 ~~4~~ eggs.

$1\frac{1}{2}$ tsp. VANILLA.

$2\frac{1}{2}$ c. flour. - cake

~~7~~ $1\frac{1}{2}$ tsp. Bkg soda.

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

1 c. SOUR CREAM.

ADD boiling water to choc. Cool

Cream Butter + SUGAR Beat in eggs 1 at a time
ADD VANILLA + CHOC. (low speed)

Sift flour, BS. + SALT mix alter. \bar{c} sour cream
ADD ~~of~~. Boiling water

Melt Choc over Btg. water (Cool)

Pour into greased 9 x 13 Line bottom \bar{c} waxed paper
350 - 35 - 40 Cool in pan 10 min - then remove

Ice \bar{c} Choc frosting

Choc CURLS on top while Choc