

CHOCOLATE FUDGE CAKE

3 squares UNSW. CHOC.

$\frac{1}{3}$ C. WATER.

$\frac{1}{3}$ C. SUGAR

7 TBSPS. SHORTENING

$1\frac{2}{3}$ C. PASTRY FLR. OR $1\frac{1}{2}$ ALL PURPOSE

2 tps. B.P

$\frac{1}{4}$ tsp. BAKING SODA

1 - TSP. VANILLA

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

2 - UNBEATEN EGGS.

$1\frac{1}{4}$ C. SUGAR

$\frac{2}{3}$ C. MILK

ALL INGRED. AT ROOM TEMP.

811 NOT
BIG ENOUGH

Put choc. water & $\frac{1}{3}$ c. sugar in abk. boiler.
Cook, stirring until blended. Cool.

Measure shortening, St flour B.P. Soda Salt &
 $1\frac{1}{4}$ c. sugar Together twice. then add shortening
Stir in milk 'till blended - Beat 2 min.
Add vanilla, eggs, & choc mix beat another
2 min. greased 8" sq pan lined with
greased waxed paper 325 - 1 hr.

Colden Frosting. Good
Cupcakes