

Cookie Sheet Choc. Cake

Heat 1 c. milk

2 TBSPs. COCOA.

Stir UNTIL mixture BEGINS TO THICKEN

Remove from heat

ADD & BEAT $\frac{1}{2}$ c. SHORTENING + 1 EGG.

ADD 1 c. BRN. SUGAR (WELL PACKED)

$\frac{1}{4}$ tsp. SALT

1 tsp. B. PDR.

1 " VANILLA

MIX 1 TSP. BKG SODA.

1 c. ALL PURPOSE FLOUR. IN 1 TBSP MILK

BEAT WELL.

15 x 10 1/2 - 10 - 15 min. 350°.

FUDGE ICING

Boil to SOFT BALL STAGE HARD VERY
1 1/3 C. WHITE SUGAR quickly - Put ON
2 TBSPS. COCOA CAKE while still,
quite RUNNY.

1/2 C. milk

SALT

1 tsp. BUTTER.

BEAT TIL

Thick

BUT SOFT