

BURNT SUGAR CAKE

1 c. white SUGAR. - Melt in pan until
BUBBLY ADD $\frac{1}{2}$ c. BOILING WATER.
 $\frac{2}{3}$ IN CAKE - $\frac{1}{3}$ ICING.

$\frac{1}{2}$ c. BUTTER. 350-30-35 min
1 c. white SUGAR.
2 EGGS
 $\frac{1}{2}$ c. WATER. VANILLA + SALT
2 c. FLOUR
2 tsp. B.P.