

# Sourdough Chocolate Cake

## Ingredients

- 2/3 cup shortening
- 1 2/3 cups sugar
- 3 eggs
- 1 cup sourdough starter
- 1 3/4 cups unsifted all-purpose flour
- 2/3 cup cocoa
- 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 3/4 cup water

## Instructions

1. Blend the shortening and sugar; add eggs and sourdough starter.
2. Sift together the flour, cocoa, baking powder, baking soda, and salt.
3. Add the flour mixture to the egg and starter mixture alternately with water. Mix.
4. Bake in a greased and floured tube pan at 350°F for 35 to 45 minutes, or until cake tests done.

### SOURDOUGH CHOCOLATE CAKE

- $\frac{2}{3}$  cup shortening
- $1\frac{2}{3}$  cups sugar
- 3 eggs
- 1 cup sourdough starter
- $1\frac{3}{4}$  cups unsifted all-purpose flour
- $\frac{2}{3}$  cup cocoa
- $\frac{1}{2}$  teaspoon baking powder
- $1\frac{1}{2}$  teaspoons baking soda
- 1 teaspoon salt
- $\frac{3}{4}$  cup water

Blend the shortening and sugar; add eggs and sourdough starter. Sift together the flour, cocoa, baking powder, soda and salt. Add flour mixture to egg and starter mixture alternately with water. Mix.

Bake in a greased and floured tube pan at 350 degrees for 35 to 45 minutes, or until cake tests done.

