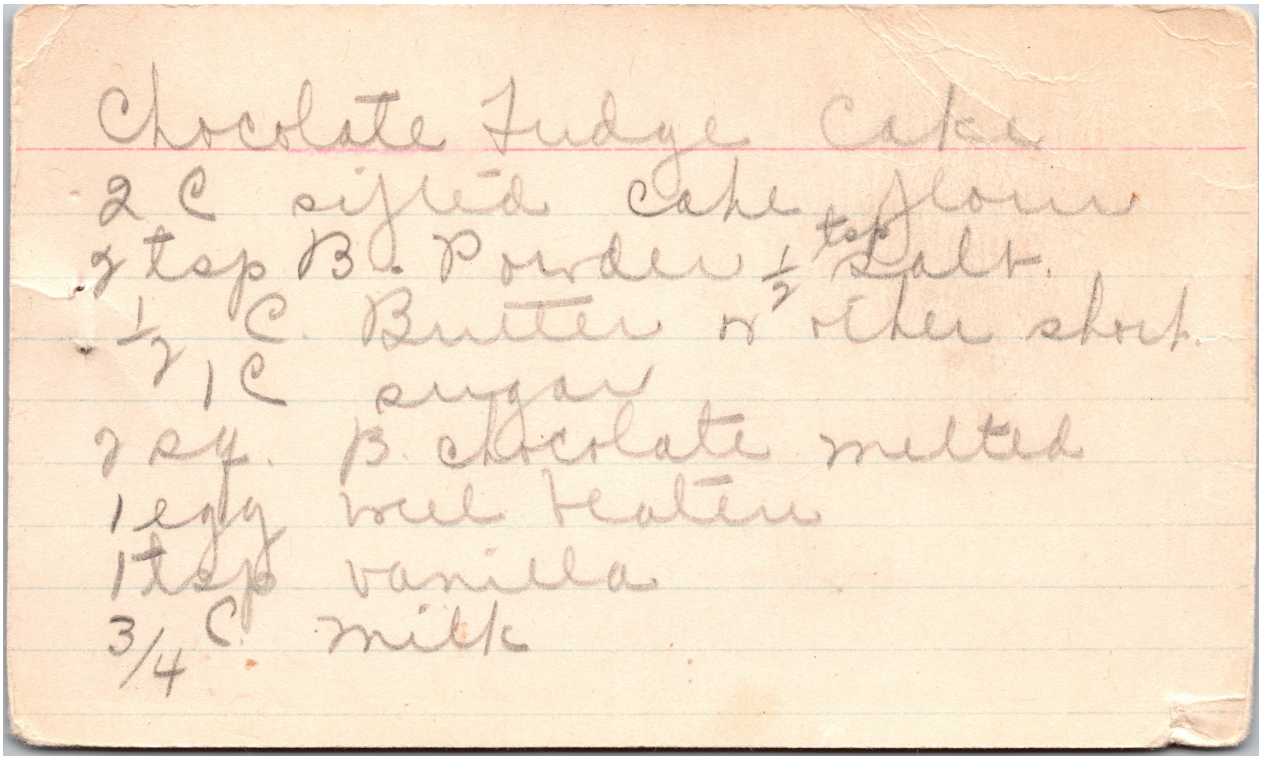
Chocolate Fudge Cake

Ingredients

- 2 cups cake flour, sifted
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter or shortening
- 1 cup sugar
- 2 oz (2 squares) Baker's unsweetened chocolate, melted and cooled slightly
- 1 egg, well beaten
- 1 tsp vanilla
- 3/4 cup milk

Instructions

1. Preheat oven to 350°F. Grease and flour a standard 9x5 inch loaf pan.
2. Sift together cake flour, baking powder, and salt; set aside.
3. Cream butter or shortening and sugar together until light and fluffy.
4. Blend in melted chocolate until fully incorporated.
5. Add well beaten egg and vanilla; mix well.
6. Add sifted dry ingredients alternately with milk, beginning and ending with flour, mixing just until combined.
7. Pour into prepared loaf pan.
8. Bake at 350°F for 50 to 60 minutes until a toothpick inserted in the center comes out clean.
9. Cool in pan 10 minutes before turning out onto a wire rack.
10. Cool completely before slicing.



Chocolate Fudge Cake

2 C sifted cake flour
2 tsp B. Powder ½ tsp Salt.
½ C. Butter or other short.
1 C sugar
2 sq. B. Chocolate melted
1 egg well beaten
1 tsp vanilla
¾ C milk

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