Chocolate Fudge Cake

Ingredients

- 2 cups flour
- 2 tsp Calumet (baking powder)
- 1/2 tsp salt
- 1/2 cup shortening
- 1 cup sugar
- 2 oz chocolate (2 squares baking chocolate)
- 1 egg, well beaten
- 1 tsp vanilla
- 3/4 cup milk

Instructions

1. Sift together flour, baking powder, and salt; set aside.
2. Melt chocolate over low heat or in a double boiler; set aside to cool slightly.
3. Cream shortening and sugar together until light and fluffy.
4. Beat in the well-beaten egg.
5. Stir in cooled melted chocolate and vanilla.
6. Add the sifted dry ingredients alternately with milk, beginning and ending with flour, mixing just until combined.
7. Pour into a greased 8×8 pan.
8. Bake at 325°F for 1 hour, or until a toothpick inserted in the center comes out clean.
9. Cool completely before covering with fudge frosting.

Rocolate fudge cake

2 cups flour
2 teaspn. Calumet
½ " salt
½ cup shortening
1 cup sugar
2 sq. chocolate
1 egg well beaten
1 teaspn. vanilla
¾ cup milk.

mix as usual - Bake greased pan 8 x 8 12-inches in moderate oven 325. 1 hour
Cover cake with fudge frosting. double recipe for two layers.

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