

Indian Chocolate Cake

Ingredients

- 1/2 c. butter or oleo
- 1 c. sugar
- 1/2 tsp cream of tartar
- 1 large egg
- 1 1/2 c. flour
- 2 heaping tsp cocoa
- 1 tsp baking soda
- 1 c. cold coffee (or instant)

Instructions

1. Cream together butter or oleo, sugar, and cream of tartar.
2. Add one large egg and beat well.
3. Sift together flour, cocoa, and baking soda.
4. Add dry ingredients to creamed mixture alternating with the cold coffee.
5. Beat well and bake at 350° until done.

Frosting

- 3 Tbsp oleo
- 3 Tbsp milk or cream
- 3/4 c. white sugar
- 1/4 c. chocolate chips

Frosting Instructions

1. Combine oleo, milk or cream, and white sugar.
2. Boil 30 seconds.
3. Add chocolate chips.
4. Beat and spread on cake.
5. For a larger cake, double the recipe.

Indian Chocolate Cake 1973
Cream together $\frac{1}{2}$ C. butter & also
1 C. sugar

$\frac{1}{2}$ tsp cream of tartar
add one lg. egg - beat well.

Put together $1\frac{1}{2}$ C. flour
2 heaping tsp cocoa
1 tsp soda.

add to mixture alternating with
one C. cold coffee (or Instant)
Beat well and bake 350° until
done.

Frosting - 3 tsp. also. }
3 " milk & cream }
 $\frac{3}{4}$ C. white sugar }

bail 30 seconds.

add $\frac{1}{4}$ C. chocolate chips,
beat and spread over cake
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sugar & had since 1950 -

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