

## **DODIE'S NEVER FAIL CHOCOLATE CAKE**

- 1 Egg
- $\frac{1}{2}$  cup Cocoa
- $\frac{1}{2}$  cup Shortening
- 1  $\frac{1}{2}$  cups Flour
- $\frac{1}{2}$  cup Sour Milk\* or Buttermilk
- $\frac{3}{4}$  tsp Baking Soda (mixed in milk)
- $\frac{1}{4}$  tsp Baking Powder
- 1 cup Sugar
- $\frac{1}{2}$  cup boiling Hot Water
- 1 tsp Vanilla

Add ingredients in order given and mix well. Pour in greased 13" x 9" x 2" pan. Bake  $\frac{1}{2}$  hour in 350° oven (no peeking!)

\* Sour milk can be made by adding  $\frac{1}{4}$  tsp lemon juice to plain milk and mixing. Wait 10 minutes before adding the baking soda.

Sherri Trudgeon SPCA Cookbook