

CHOCOLATE SAUERKRAUT CAKE

Ingredients

- $\frac{2}{3}$ cup Shortening
- 1 $\frac{1}{2}$ cup sugar
- 3 eggs
- 1 tsp. vanilla
- 2 $\frac{1}{4}$ cups sifted Flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp salt
- 1 cup water
- $\frac{2}{3}$ cup sauerkraut [rinsed in hot water, drained and chopped]

Instructions

1. Cream shortening and sugar.
2. Add eggs one at a time.
3. Add remaining ingredients alternately with water.
4. Stir in sauerkraut.
5. Bake in 2 round pans that have been greased and floured for 350° for 30 minutes.