

Bitter Sweet Chocolate Cake

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 1/2 cups sifted all-purpose flour
1/2 cup cocoa
3/4 teaspoon baking soda
1/2 teaspoon salt
8 tablespoons shortening
1 7/8 cups soft brown sugar
2 eggs
1 cup sugar
1/2 cup milk
1/2 cup boiling water
1/2 teaspoon vanilla
unsweetened chocolate squares (for topping), melted*

Preheat the oven to 325 degrees.

In a bowl, measure the flour and add the cocoa, baking soda and salt.

In a bowl, cream the shortening slightly and gradually blend in the sugar (sieved to remove lumps).

In a bowl, beat the eggs until light. Add to the sugar mixture. Combine well. Sift in the dry ingredients alternately with the milk, combining after each addition. Stir in the boiling water and vanilla. (The batter should be a thin one.)

Immediately turn the batter into a greased and floured eight-inch square pan or loaf pan.

Bake about 55 to 60 minutes.

When the cake is cooled, cover with white seven-minute icing or white mountain frosting.

Spread melted unsweetened chocolate over the top.

Per Serving (excluding unknown items): 2636 Calories; 124g Fat (40.8% calories from fat); 43g Protein; 362g Carbohydrate; 19g Dietary Fiber; 441mg Cholesterol; 2228mg Sodium. Exchanges: 10 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 23 Fat; 13 1/2 Other Carbohydrates.