

# Chocolate Cake

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

*1/4 cup butter  
1 cup sugar  
2 eggs  
1 1/2 cups flour  
1 1/2 teaspoons baking  
powder  
1/2 cup sour milk  
1/2 cup boiling water  
1 teaspoon soda  
3 tablespoons cocoa  
1 teaspoon vanilla  
pinch salt*

Preheat the oven to 350 degrees.

In a bowl, cream the butter. Add the sugar, then the beaten eggs. Beat well.

Sift the flour, baking powder and salt together. Add to the batter alternately with the sour milk.

In a bowl, mix the boiling water, cocoa and baking soda. Cool. Stir the cooled mixture into the batter. Add the vanilla.

Bake for 25 minutes.

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Per Serving (excluding unknown items): 2064 Calories; 60g Fat (25.7% calories from fat); 36g Protein; 355g Carbohydrate; 11g Dietary Fiber; 548mg Cholesterol; 1352mg Sodium. Exchanges: 10 Grain(Starch); 2 Lean Meat; 10 1/2 Fat; 13 1/2 Other Carbohydrates.