

Sauerkraut Cake

Mildred Miller - Grassy, MO; Marge Croll - Geneva, NY
Treasure Classics - National LP Gas Association - 1985

Yield: 16 to 20 slices

*2/3 cup sauerkraut, rinsed,
drained and chopped*
2/3 cup butter or shortening
1 1/2 cups sugar
3 eggs
1 teaspoon vanilla
1/2 cup cocoa
*2 1/2 cups all-purpose flour,
sifted*
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 cup water
*Mocha Whipped Cream
Frosting*
*1 1/2 cups heavy cream,
whipped*
*3 tablespoons powdered
sugar*
1 teaspoon instant coffee
2 teaspoons cocoa
*2 tablespoons rum or 1
teaspoon rum flavoring*

Preparation Time: 30 minutes

Bake Time: 30 minutes

Place the sauerkraut in a colander before you start mixing the cake. Allow to drain thoroughly, then cut into very small pieces. Rinse under cold running water until most of the salt is removed.

In a bowl, cream the butter until light and fluffy. Add the sugar and beat in the eggs and vanilla.

In a bowl, sift together the cocoa, flour, baking soda, baking powder and salt. Add alternately with the water to the egg mixture. Gently stir in the chopped sauerkraut. Turn the mixture into two greased and floured nine-inch pans which have been lined on the bottom with waxed paper (or bake in a 9x13-inch baking dish).

Bake in the oven at 350 degrees for 30 minutes or until the cake tests done.

Allow to cool on a rack for 10 minutes, then turn out and peel off the waxed paper.

Make the frosting: Whip the cream until fairly stiff. Shake the beater clean. Gradually beat in the powdered sugar, then the coffee and cocoa. Fold in the rum flavoring. Beat again until stiff.

Fill and frost the cake with the Mocha Whipped Cream or serve plain.

Per Serving (excluding unknown items): 3990 Calories; 157g Fat (34.3% calories from fat); 69g Protein; 606g Carbohydrate; 28g Dietary Fiber; 1125mg Cholesterol; 3679mg Sodium. Exchanges: 17 1/2 Grain(Starch); 3 Lean Meat; 1 Vegetable; 1 Non-Fat Milk; 28 1/2 Fat; 21 1/2 Other Carbohydrates.