

Sour Cream Chocolate Cake

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

*1 cup sour cream
3 eggs
2 squares chocolate (or 1/3
cup of cocoa), melted
1 teaspoon vanilla
1 teaspoon salt
1 1/4 cups cake flour
1/4 cup hot water
1 teaspoon baking powder
1 teaspoon baking soda*

Preheat the oven to 350 degrees.

In a bowl, beat the sugar and eggs together. Add the sour cream, melted chocolate and vanilla.

Add the dry ingredients, sifted together. Beat well

Just before placing the batter in the pan, add 1/4 cup of hot water.

Bake in a loaf or layers for 30 minutes.

Use any frosting desired.

Per Serving (excluding unknown items): 1223 Calories; 64g Fat (48.0% calories from fat); 37g Protein; 120g Carbohydrate; 1g Dietary Fiber; 738mg Cholesterol; 4215mg Sodium. Exchanges: 7 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 11 Fat; 0 Other Carbohydrates.