

# BROWNIE CAKE

MOM

3 CUPS SUGAR  
1 CUP BUTTER OR MARGARINE MINUS 1 TABLESPOON  
6 EGG YOLKS 4 EGG WHITES  
2 CUPS FLOUR 1 CUP CHOPPED NUTS  
1 CUP MILK NOTE: NO BAKING POWDER  
3 TEASPOONS VANILLA 1/2 TEASPOON SALT  
3 SQUARES CHOCOLATE MELTED

CREAM BUTTER THOROUGHLY. ADD SUGAR GRADUALLY, AND CREAM MIXTURE UNTIL LIGHT AND FLUFFY. ADD EGG YOLKS. BEAT WELL. ADD VANILLA. SIFT FLOUR AND SALT TOGETHER; ADD TO CREAMED MIXTURE ALTERNATELY WITH THE MILK. ADD MELTED CHOCOLATE. BEAT WELL UNTIL SMOOTH. ADD NUTS. CAREFULLY FOLD IN BEATEN EGG WHITES. POUR INTO THREE WELL-GREASED PANS AND BAKE 25 TO 30 MINUTES IN 350° OVEN. COOL BEFORE ICING OR SERVED WHIPPED CREAM ON TOP