

ESKIMO CHOCOLATE CAKE:

MOM

2 OZ. CHOCOLATE, CUT VERY FINE, 1/2 CUP BOILING WATER.
1 CUP SIFTED CAKE FLOUR 1/2 TEASPOON VANILLA
1 CUP SUGAR 1 EGG UNBEATEN
1 TEASPOON SALT
1/2 TEASPOON SODA
1/4 CUP SHORTENING
1/4 CUP BUTTERMILK OR SOUR MILK

TO MAKE SOUR MILK, ADD 1 TEASPOON VINEGAR TO 1/4 CUP SWEET MILK, LET STAND IN WARM PLACE FOR A FEW MINUTES.

PUT CUT-UP CHOCOLATE IN MIXING BOWL. POUR BOILING WATER GRADUALLY OVER CHOCOLATE AND STIR UNTIL MELTED. COOL. SIFT FLOUR, SUGAR, SALT, AND SODA INTO MIXING BOWL CONTAINING CHOCOLATE MIXTURE. DROP IN SPRY. BEAT 200 STROKES OR 2 MIN. ON MIXER AT LOW SPEED. ADD MILK, VANILLA AND EGG. BEAT ONE MINUTE LONGER. BAKE IN 8 X 8" SQUARE PAN IN 350⁰ OVEN FOR 35-45 Min. Spread WITH BITTER-SWEET TOPPING.

ESKIMO CHOCOLATE CAKE CONTINUED

BITTERSWEET TOPPING

MELT 3 OZ OR 1/2 CUP SEMISWEET CHOCOLATE BITS .WHIP 3/4 CUP HEAVY CREAM STIFF. ADD CHOCOLATE AND FOLD INTO WHIPPED CREAM. BLEND VERY LIGHTY FOR MOTTLED EFFECT. I HAVE BETTER LUCK WITH THE CHOCOLATE GOING INTO THE CREAM WARM. FROST CAKE AND REFRIGERATE