

OLD-TIME FUDGE CAKE

MOM

2/3 CUP MARGARINE	2-1/2 CUPS CAKE FLOUR
1-3/4 CUPS SUGAR	1-1/4 TEASPOONS SODA
2 EGGS	1/2 TEASPOON SALT
1 TEASPOON VANILLA	1-1/4 CUPS ICE WATER
2-1/2 1-OUNCE SQUARES UNSWEETENED CHOCOLATE, MELTED	1 TEASPOON RED FOOD COL- ORING

CREAM TOGETHER BUTTER, SUGAR, EGGS AND VANILLA TILL FLUFFY
(BEAT 5 MINUTES AT HIGH SPEED) BLEND IN COOLED CHOCOLATE
SIFT TOGETHER FLOUR, SODA AND SALT: ADD TO CREAMED MIXTURE
ALTERNATELY WITH ICE WATER, BEATING WELL AFTER EACH ADDITION.
BAKE IN 9x1-1/2 INCH ROUND PANS IN MODERATE OVEN 350⁰ FOR
30 MINUTES OR TILL DONE

AFTER FLOUR HAS BEEN ADDED JUST BLEND AND BEAT VERY LITTLE