

EGGLESS CHOCOLATE CAKE

2 squares unsweetened chocolate

1 cup milk

1 ³/₄ cups sifted flour

³/₄ teaspoon soda

³/₄ teaspoon salt

1 cup sugar

¹/₃ cup shortening

1 teaspoon vanilla

Combine chocolate and milk in top of double boiler and cook over rapidly boiling water 5 minutes, stirring occasionally. Blend with rotary egg beater; cool.

Soft flour once, measure, add soda, salt, and sugar, and sift together three times. Cream shortening; add flour, vanilla, and chocolate mixture and stir until all flour is dampened. Then beat vigorously 1 minute. Bake in two greased and lightly floured 8-inch layer pans in moderate oven (375° F.) 20 minutes, or until done. Spread frosting between layers and on top of cake.

Cocoa Cake: Substitute ¹/₃ cup cocoa for chocolate. Sift it with the dry ingredients; add cold milk with vanilla.

