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AUNT MAVIS'S CHOCOLATE CAKE

- 1 cup vegetable oil
- 1 cup sour milk (1 tbsp. vinegar to 1 cup milk , let stand for 5 minutes)
- 1 egg
- 2 cups sugar
- 2 cups flour
- 1/2 cup cocoa
- 1/2 tsp. salt
- 1 tbsp.. baking soda
- 1 tsp. vanilla
- 1 cup boiling water

In a large bowl, beat together the oil, sour milk and egg. In another bowl, mix together with a fork the sugar, flour, cocoa, salt and baking soda. Gradually add dry ingredients to oil mixture, beating until smooth. Stir in vanilla and boiling water. Pour into a lightly greased and floured 9-by-13-inch pan. Bake at 325 degrees for 45 minutes, or just until a toothpick inserted in the center comes out clean. Cool cake completely before frosting.

MAVIS'S FUDGE FROSTING

- 1 cup sugar
- 1/4 cup milk (skim, 2 percent or whole)
- 2 tbsp. butter
- 1 cup semi-sweet chocolate chips

Bring sugar, milk and butter to a rolling boil in small saucepan, stirring to dissolve sugar. Remove from heat or turn to lowest setting and add chocolate chips, stirring constantly.

Stir until completely melted. Immediately pour frosting on cake and spread with a rubber spatula. You must do this very quickly as the frosting sets up fast.

Note: Chocolate flavor deepens over several days and remains moist. Keep covered at room temperature.