

## “GRANDMA's CHOCOLATE CAKE”

Mix together:

2 cups buttermilk  
2 teaspoons baking soda

Set this mixture aside while you mix the following ingredients together:

2 cups white sugar  
2 eggs (beat very well)  
2 packages pre-melted unsweetened chocolate  
2 cups flour  
1 teaspoon salt  
2 tablespoons melted shortening

After you have mixed these ingredients together add buttermilk mixture—Blend—Pour into greased and floured 9 by 13 inch baking pan. Bake for 35 to 40 minutes at 350 degrees.

Frost with the following when cake is cooled:

Creamy White Icing

1 cup milk  
4 tablespoons flour  
 $\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cup Crisco  
1 cup sugar  
1 teaspoon vanilla

Boil milk and flour until thick like white sauce (set aside)  
Beat  $\frac{1}{2}$  cup butter and  $\frac{1}{2}$  cup shortening for (4) minutes. Add sugar and beat (4) more minutes. Add white sauce and beat another (4) minutes. Add vanilla and beat 4 more minutes

Creamy whipped cream like icing. Will keep for days. Delicious!!!