

Heavenly Chocolate Cake

Ingredients:

4 tbsp butter or margarine, melted

3/4 c. cocoa

2 c. sugar

2 $\frac{1}{2}$ c. flour

3 tsp baking powder

1 tsp baking soda

2 eggs

Milk added to eggs to make 2 cups

Method:

Mix together margarine and cocoa until smooth.

Measure dry ingredients into a bowl and mix together.

Break 2 eggs into a 2 cup measuring cup and fill with milk to the 2 cup mark. Mix milk mixture and cocoa mixture with the dry ingredients. Beat until smooth.

Bake at 350°F for 40-45 minutes in a 9" x 13" pan.

Frosting

1/3 cup butter

3 ounces (3 squares) unsweetened chocolate melted (using double boiler method)

3 cups confectioners sugar

$\frac{1}{2}$ cup sour cream

2 teaspoons vanilla

Frost cake when cooled.