

CHOCOLATE CAKE

$1\frac{1}{2}$ cups sifted cake flour	1 cup buttermilk
$1\frac{1}{4}$ tsps. soda	1 tsp. vanilla
1 tsp. salt	2 eggs
$\frac{1}{2}$ cup cocoa	$1\frac{1}{4}$ cups sugar
$\frac{2}{3}$ cup cooking oil	

Sift together the flour, soda, salt, and cocoa. Add the oil, buttermilk and vanilla and beat until it forms a very smooth batter. In a separate bowl, beat eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture thoroughly into the batter. Pour into 2 8" pans. Bake in a moderate oven 350, for 35 to 40 minutes.

COCOA FUDGE CAKE

1 $\frac{3}{4}$ cups sufted flour	$\frac{1}{2}$ cup shortening
1 $\frac{1}{3}$ cups sugar	1 cup buttermilk
1 tsp. soda	1 tsp. vanilla
1 ttsp. salt	2 large eggs
6 tbsps. cocoa	

Heat oven to 350. Grease generously and dust with flour 2 round layer pans 8". Sift dry ingredients into bowl. Add shortening, buttermilk vanilla. Beat 2 minutes. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 more minutes. Bake in layer pans 30 to 35 minutes. Cool and frost with uick Fudge lcing.

bread sticks

after letting dough rest for one hr.
roll out to $\frac{1}{2}$ " thickness. With greased knife cut strips 1 inch by $\frac{3}{4}$ ". Grease hands and roll pencil thin to 8" long. place on greased baking. Cover and let rest in warm place for 1 hr. Glaze with 1 egg white + 2 tbsp. cold water. mix lightly with fork. Bake in 400° oven for 15 min.

EASY MIX COCOA CAKE

$1\frac{1}{2}$ cups cake flour	$\frac{1}{2}$ cup wesson oil
1 cup sugar	$\frac{1}{2}$ cup buttermilk
$\frac{1}{3}$ cup cocoa	1 egg
$\frac{3}{4}$ tsp. salt	1 tsp. vanilla
1 tsp. baking soda	$\frac{1}{2}$ cup boiling water

Sift flour, measure, resift three times with sugar, cocoa, salt and soda. Add buttermilk, oil, egg and vanilla. Beat until all ingredients are well blended. Add boiling water, beat $\frac{1}{2}$ minute. Pour in greased and floured pan. Bake 325 oven 15 minutes, increase to 350 for 15 minutes longer.