

Valentine's Cakes *"Love By Chocolate"*

Ingredients

- 2 cups brown sugar
- 1/4 cups shortening
- 2 eggs
- 1/2 cup cocoa dissolved in 1/2 cup boiling water
- 2 cups flour
- 1 tsp. baking soda dissolved in 1 cup sour cream
- 1 tsp. vanilla

Preparation

- Mix brown sugar, shortening and eggs until very creamy.
- Dissolve cocoa in boiling water and add alternately with flour, beginning and ending with cocoa mixture.
- Dissolve baking soda with a few drops of water in bottom of measuring cup and add sour cream.
- Mix thoroughly. Add to batter and stir until mixed. Add vanilla.

Cooking

Bake in 9x13x2 inch greased metal pan 40-45 minutes or until toothpick inserted comes out clean.

Makes

3 Valentine Cakes

Glynn House Inn

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