

OLD TIME FUDGE CAKE

1958 1st Prize OWGL Cake Baking Contest

2/3 cup butter or margarine	2½ cups sifted cake flour
1¾ cups sugar	1¼ tsp. baking soda
2 eggs	½ tsp. salt
1 tsp. vanilla	1¼ cup ice water
1½ squares unsweetened chocolate (melted)	

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add vanilla. Blend in melted and cooled chocolate. Sift flour with soda and salt. Add alternately with ice water to butter/chocolate mixture. Blend well. Line with paper and grease two 9-inch cake pans. Pour in batter and bake in 350° oven for 25 to 30 minutes, or until cake tests done when touched lightly with tip of finger. Cool on cake racks and frost with your favorite frosting.