

Chocolate Fudge Cake

Makes 10 -12 servings

1/2 cup butter or margarine, softened

1/2 cup shortening

2 cups granulated sugar

2 eggs

1 teaspoon vanilla

2 1/4 cups unsifted all purpose flour

1/2 cup unsweetened cocoa

1 1/4 teaspoon baking soda

1/2 teaspoon salt

1 1/3 cups water

Cream butter or margarine, shortening, and sugar in large bowl. Add eggs and vanilla; blend thoroughly. In a separate bowl combine flour, cocoa, baking soda, and salt; add alternately with water to creamed mixture. Pour into two greased and floured 9-inch round cake pans or two 8-inch square cake pans. Bake at 350 for 35 to 40 minutes for 9-inch layers; 40 to 45 minutes for 8-inch layers or until cake tester inserted comes out clean. Cool 10 minutes; remove from pans. Cool completely on wire racks; frost.