

Pearl's chocolate cake - 16 cup cakes
cream $\frac{1}{3}$ cup brisco ($5\frac{1}{3}$ tbsp.)

1 cup sugar

Add 1 beaten egg

Mix $1\frac{1}{2}$ cups sifted flour

3 tbsp. cocoa

1 teas. soda

cinnamon

$\frac{1}{4}$ teas. salt

After sifting above add alternately with

$\frac{1}{2}$ cup buttermilk (sour cream)

1 teas. vanilla

Last add $\frac{1}{2}$ cup boiling water

Mix well.

Bake 350° - 20 min. in 16 cup cake
papers or greased + floured tin.

Cover with cream cheese icing.

$\frac{1}{2}$ - 3oz. cream cheese, ^{2 tbsp margarine} shake salt,

2 or more tbsp. milk or cream

about 2 cups powdered sugar - vanilla