

FUDGE BAR CAKE

This cake is a family favorite, and simpler than it looks.

Make soured milk by placing

1 scant teaspoon **Vinegar**

in a ¼ cup measure, then filling it to the top with

Milk

Set aside on a small saucer (to capture any spilled mixture).

In

½ cup **Boiling Water**

Melt

2 ounces **Unsweetened Baking Chocolate**

Set aside.

In a medium-size mixing bowl, combine

1 cup sifted **Cake Flour** (or 1 scant cup of regular Flour)

1 cup **Sugar**

1 teaspoon **Salt**

½ teaspoon **Baking Soda**

Add

¼ cup **Shortening**

Using an electric mixer, beat two minutes, scraping bowl often. Add

1 **Egg**

½ teaspoon **Vanilla Extract**

Soured **Milk**

Beat again, mixing thoroughly. Bake at 350° in a greased and floured * 8" x 8" pan for 35 - 45 minutes, or until a toothpick inserted in the center comes out clean. Cool cake.

Turn out of pan and frost with **Minute Fudge Frosting**

Makes one 8" x 8" cake or approximately 16 - 18 cupcakes, depending on size of the tins.

* This is the voice of experience speaking... Be sure to grease and flour the bottom of the pan well, or this cake will stick—and break—when you try to remove it. (Alternatively, line the pan with parchment paper.)