

Chocolate Intrigue

Sift together:

3 cups flour (all purpose)

2 teas. baking powder

$\frac{1}{2}$ teas. salt

Cream:

1 cup butter

2 cups sugar

Blend in:

3 unbeaten eggs one at a time

Combine:

1 cup milk

$1\frac{1}{2}$ Teas. vanilla

Add to the creamed mixture alternately with dry ingred. Blend well after each.

Turn $\frac{2}{3}$ batter into well greased and floured pan.

Add to remainder of batter:

$\frac{3}{4}$ chocolate syrup

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

$\frac{1}{4}$ teas peppermint extract

Mix well. Spoon chocolate batter over white batter. Bake at 350 in 10" tube pan

60 to 70 min. or two loaf pans.

Frosting

4 squares unsweetened choc. (melted) with

3 Tables. butter

(over)

1 egg

$\frac{1}{3}$ cup milk

$2\frac{1}{2}$ cup sifted powdered sugar

Beat until of spreading consistency
at medium speed.

From Chain letter

Mrs. Johnson:

Greenville, S. C.