

German Chocolate Poundcake

7

- 2 Cups sugar
- 1 cup shortening
- 4 eggs
- 2 tsp. vanilla
- 2 tsp. Butter Flavor
- 1 Cup Buttermilk
- 3 Cups sifted all purpose flour
- $\frac{1}{2}$ tsp. soda
- 1 tsp. salt
- 1 pkg. German's Sweet Chocolate

Cream sugar and shortening;
Add eggs, flavors and buttermilk
Sift together flour, soda and salt and
Add.

Mix well.

Add German's Chocolate that has been
softened in warm oven or in double boiler
Blend together well.

Cook in 9" stem pan, that has been well
greased and dusted with flour, about
 $1\frac{1}{2}$ hrs. at 300 degrees.

Test with a toothpick. If done, toothpick
will come out clean when inserted in cake
center. Place cake under a tight fitting
cake cover, while still hot, and leave
until cold.