

HOT FUDGE CHOCOLATE CAKE

2 cups sugar
2 cups self-rising flour
1 cup water
½ cup oil
½ cup margarine
4 tbsp. cocoa
½ cup buttermilk
2 eggs
1 tsp. vanilla

In a mixing bowl, mix flour and sugar; set aside. Combine water, oil, margarine and cocoa in a saucepan and bring to rapid boil. Remove from heat, stir well, and pour into flour and sugar mixture. Add buttermilk, eggs and vanilla and mix well. Bake at 300 degrees for 40 minutes in a well-greased 13 × 9 × 2-inch cake pan.

HOT FUDGE FROSTING

½ cup margarine
3 tbsp. milk
2 tbsp. cocoa
1½ cups powdered sugar
1 tsp. vanilla

Melt margarine; add milk and cocoa, stir well. Add powdered sugar and vanilla. Mix well. Pour over hot cake and serve while warm.

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