

TRAVELING CUP CAKES

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- 4 Squares Semi-Sweet Baking Chocolate
- 2 Sticks Margarine
- 1 3/4 Cups Broken Nuts
- 1 3/4 Cups Sugar
- 1 Cup Unsifted Plain Flour
- 4 Large eggs, beaten
- 1 Teasp. Vanilla

Melt chocolate & margarine in heavy saucepan. Add nuts & stir until well coated.

Combine sugar, flour, eggs & vanilla. DO NOT BEAT

Add chocolate mixture and again stir only- DO NOT BEAT

Bake at 325 degrees for 25 minutes. Cakes will be very moist inside, therefore usual methods for testing doneness do not apply.

If they seem to need to set more - Cook 5 minutes longer - but no longer.

Makes 2 dozen. (Use Paper Cup Cake Liners)