

Chocolate Pound Cake

3 cups sugar
1 cup unsalted butter
1/2 cup vegetable shortening
5 eggs
1 cup milk
3 cups plain flour
5 tsp cocoa
a pinch of salt
1 tsp vanilla extract

Cream together sugar, vegetable shortening, and butter. Add eggs one at a time. Sift together dry ingredients and add to mixture alternately with milk.

Coat a tube cake pan with vegetable shortening and then closely line with wax paper.

Pour cake mixture into cake pan and bake at 325 degrees for approximately one hour and ten minutes.

Test for doneness with a wooden skewer (Granny always used a bristle from the broom but a skewer is cleaner).

The skewer should come out dry. If not, bake for another ten minutes.

When done, allow cake to cool for about 20 minutes and then invert the cake pan on a cake plate and remove the wax paper from the cake.

Chocolate Frosting

6 Tbls. unsalted butter
1 Tbls. vegetable shortening
1 1/2 cup sugar
3 Tbls. cocoa
1 Tbls. white corn syrup
7 Tbls. evaporated milk
1 tsp. vanilla extract

Mix ingredients in a small saucepan over low heat. Cook until it forms a soft ball – about ten to fifteen minutes. Allow the mixture to cool for 15 minutes and then beat until it spreads. Frost cooled chocolate pound cake.

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