

Chocolate Pound Cake

Cake:

2 sticks butter or margarine	½ tsp. baking powder
½ c. shortening	3 c. flour, sifted
3 c. sugar	½ tsp. salt
5 eggs	4 T. cocoa
1 T. vanilla	1 c. milk

Cream together butter and shortening; add sugar and eggs. Beat well; add vanilla. Add alternately, dry ingredients and milk, put into a tube cake pan that has been sprayed well with a non-stick spray. Bake for 1 hour at 325 degrees or until toothpick inserted in center comes out clean.

*Tip: Always sift flour, cocoa, baking powder and salt together. It will mix with the other ingredients better by doing this.

Icing:

4 sticks butter or margarine	3 ½ to 4 tsp. cocoa
1 box powdered sugar	1 tsp. vanilla
Milk	

Melt butter in saucepan, remove from heat and add sugar, cocoa and vanilla. Add milk as needed to make it spreadable. Ice cake while cake is still warm but not hot.

*Tip: Sift sugar and cocoa together before you mix it in with butter.