

Recipe for Making Chocolate Cake

FOR two sheets of cake, use three ounces of Walter Baker & Co.'s Premium No. 1 Chocolate, three eggs, one cupful and three-fourths of sifted pastry flour, one cupful and three-fourths of sugar, half a cupful of butter, half a cupful of milk, half a teaspoonful of vanilla extract, one teaspoonful and a half of baking powder.

Grate the chocolate. Beat the butter to a cream, and gradually beat in the sugar. Beat in the milk and vanilla, then the eggs (already well beaten), next the chocolate, and finally the flour, in which the baking powder should be mixed. Pour into two well-buttered, shallow cake-pans. Bake for twenty-five minutes in a moderate oven. Frost or not, as you like.

L O O K A T T H E L A B E L S