

## **THREE HOLE CHOCOLATE CAKE**

1 1/4 c. flour

1 c. sugar

5 tbsp. cocoa

1 tsp. soda

1/2 tsp. salt

1 tbsp. vinegar

1 tsp. vanilla

5 Tbsp. oil

1 c. water

Preheat oven to 350 degrees.

Combine flour, sugar, cocoa, soda and salt. Make three holes in dry ingredients. Put vinegar in first hole, vanilla in second and oil in third hole. Pour water over all and mix until blended. Beat for about 2 minutes.

Pour batter in greased and floured 8 inch square cake tin. Bake 30-35 minutes.

Very rich and moist cake. Especially good with white icing.

## **Molasses Cake**

1/2 C. butter

1 C. molasses

1 C. boiling water

2 -1/2 C. Flour

1/2 C. sugar

1/2 tsp. salt

1 tsp ginger

1 tsp cinnamon

1 tsp cloves

2 tsp baking soda dissolved in 1 Tbsp vinegar

Melt butter and mix with water and molasses. Add to sifted dry ingredients. Mix well. Add baking soda/vinegar. Mix well.

Bake at 375 deg. 35-40 min in 9" square pan.

