## Heritage Recipes

You can share old family recipes and traditions

## The Kids' Chocolate Cake From Fitzie

Here's Mother's chocolate cake recipe. She made so many of these I'm sure she didn't need it. This was referred to as the "kid's cake". Daddy's spice cake was kept on top of the fridge in an aluminum cake pan. It was for his lunch only and we weren't allowed to touch it. On Friday evening if there was any left, some lucky kid got it.

## The Kids' Chocolate Cake

In a bowl, put 1-1/2 cup sugar, 3/4 cup cocoa, 1/2 tsp salt Pour in 1/3 cup vegetable oil but do not mix Put 1-1/2 tsp baking soda in another bowl, add 1-1/2 cup hot water

Pour baking soda/water into first bowl and beat until cooled Add 1-3/4 cups flour, 2 eggs and vanilla

Pour batter into a sheet cake pan and bake at 350 for about 25 minutes.

This recipe was given to my mother, Jane Fitzgerald, by her friend Frances Rooney in about 1950.

Sometimes she frosted it with a simple frosting of butter, cream and powdered sugar. Other times she made chocolate frosting. I think she used the recipe on the back of the Hershey's cocoa tin.