

## Mennonite Chocolate Cake

Makes 2 9" layers

Ingredients	Quantity
Cake Flour	1.75 cups
Baking Powder	1 tsp
Baking Soda	1 tsp
Salt	1 tsp
Cinnamon	1 tsp
Cocoa	1/2 cup
White Sugar	1.5 cups
Shortening	1/2 cup
Cooled Strong Coffee	1/2 cup
Buttermilk/Sour Milk	2/3 cup
Lemon Juice	2 tsp
Eggs	2

1. Mix lemon juice with milk to sour. Leave for 5-10 min
2. Sift together flour, baking powder, baking soda, salt, cinnamon, cocoa, and sugar
3. Add shortening and rub well into mixture
4. Add coffee and half of the buttermilk/sour milk. Beat 150 strokes.
5. Add the rest of the milk and the eggs (unbeaten). Beat enough to blend ingredients thoroughly.
6. Pour into 2 greased layer pans. Bake at 350° for 30 minutes. Makes 2 (9 inch) layers.

**From:** MRS. JAMES CLYMER, Lancaster, Pa.

**Book:** Showalter, Mary Emma. Mennonite Community Cookbook . Herald Press. Kindle Edition.