

Cup Cakes (Mary Lou's)

$\frac{1}{2}$ c. butter

$\frac{1}{4}$ c sugar

1 egg

1 t vanilla

4 tb Cocoa

$\frac{1}{2}$ c water

$1\frac{1}{2}$ c flour

$\frac{1}{2}$ t baking pow.

$\frac{1}{2}$ t salt

Cream butter, add sugar slowly & unbeaten egg. Mix thoroughly & add vanilla. Sift cocoa. Then add part of water & part of dry ingredients (over)

Icing

$1\frac{1}{2}$ tb. butter

2 c. Powdered Sugar

3 tb. Cocoa

4 or 5 tb. hot milk.