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French Pastry Cake

1 message

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To: Jim and Laura Atten <theattens@gmail.com>

French Pastry Cake

Cake

Dissolve and Cool:

1/2 cup Droste Cocoa

1/2 cup Boiling Water

1/2 cup Butter

~~1/2 cup?~~

Mix with:

2 cups Sugar

1/2 pint Sour Cream (at room temperature)

1/2 teaspoon Baking Soda (dissolve in Sour Cream) ~~it says 'soda' - I assume it's Baking Soda~~

2 cups Cake Flour (measure after sifting twice)

3 Egg Whites beaten stiff

2 teaspoon Vanilla

~~2 tsp?~~

~~1/4 tsp. salt~~

Bake at 350 degrees for 30-35 minutes

slightly melted
Greased 13x9x2 pan

Frosting

4 tablespoons Butter

4 tablespoons Boiling Water

4 tablespoons Droste Cocoa

2 cups Powdered Sugar

Vanilla ~~(it doesn't give the amount)~~

DR

350° for 15 min. *then* 325° for 20 min.

2 tsp.