

Chocolate Sour Milk Cake

- ½ cup butter or shortening
- 1 cup sugar
- 3 eggs
- ½ cup sour milk
- 2 cups flour
- 1/3 teaspoon soda
- 1/3 cup hot water
- 1 square chocolate, grated

1. Cream butter or shortening and sugar.
2. Add well-beaten eggs and the milk.
3. Add sifted flour.
4. Dissolve the soda in the hot water.
5. Add grated chocolate to this mixture.
6. Beat the mixture smooth and put in a well-greased loaf pan.
7. Bake in a moderately hot oven (380 degrees F.) for forty-five minutes.
8. Allow to cool before eating.