

IDA KAHN'S CHOCOLATE CAKE MODIFIED BY MIKE KAHN

1. CREAM TOGETHER

$\frac{1}{4}$ lb margarine + 2 cups sugar + 2 eggs + 2 tsp. vanilla

2. ADD 1 cup sour cream to above mixture

3. SIFT TOGETHER

2 cups flour + $\frac{1}{2}$ tsp baking soda + 1 tsp. salt + 7 tbsps. cocoa

4. SLOWLY MIX flour mixture into sugar mixture

5. ADD $\frac{1}{2}$ cup boiling water

6. BEAT 1 minute at HIGH speed on hand^{electric} mixer or MEDIUM on Mixmaster

7. GREASE AND FLOUR either:

1-13" x 9" x 2" pan or 2-9" circular pans

8. POUR MIXTURE INTO PAN; DROP SEVERAL times to level

9. BAKE AT 325° until toothpick is removed ~~can~~ from center of cake (about 35 to 45 minutes)

10. LET SIT 20 minutes then invert on cake rack to cool.