

Grandma Barstow's Chocolate Cake

- 1 egg, well beaten
- 1 cup of sugar
- ½ cup of sour cream
- 1 tsp baking soda dissolved in enough cold water to dissolve it
- ½ tsp of salt
- 1 tsp of vanilla
- 1 rounded cup of flour
- 3 TBLS cocoa dissolved in ½ cup boiling water

Beat sugar and sour cream into egg. Stir-in soda, salt and vanilla. Next, stir-in flour followed by cocoa mixture. Pour into greased or sprayed 8 x 8 or 9 x 9 pan and bake in pre-heated 350 degree oven for 30 minutes. TEST FOR DONENESS. Remove from oven and cool

FROSTING:

- 1 cup sugar
- ¼ cup butter
- ¼ cup milk
- ½ cup chocolate chips

Bring butter, sugar and milk to a boil. Boil 1 minute. Remove from heat and add chocolate chips. Beat until chips are blended and frosting looks like it will set-up on the cake. Spread. ENJOY!

Grandma Barstow was my mother's (Grandma Joyce's) mother. Grandma Joyce gave this recipe to me on my birthday, February 13th 2010. It is a "family favorite!" SDH

