



Christmas Recipes

from

Montreat

Presbyterian Church

Monday, Dec. 21, 2020

Favorite Chocolate Pound Cake from Clara Hare

This is the cake I use for birthdays, Christmas, and special occasions, because it is not only delicious but this is a large cake that goes a long way. It is very rich and needs to be served in thin slices. Refrigerates well, but not necessary.

Favorite Chocolate Pound Cake

2 sticks butter (or margarine)
1/2 cup shortening (Crisco)
3 cups sugar
5 eggs (separated)
3 cups flour (all purpose flour or cake flour)
1/2 tsp. salt
1/2 cups dry cocoa
1 cup milk
1 tsp. vanilla

While mixer beaters are clean, I beat the egg whites until stiff. (set this aside)

Cream butter, sugar, beaten egg yolks together.

Mix dry ingredients.

Alternatively mix dry ingredients with: 1) the creamed butter, sugar, egg yolk mixture, and 2) milk.

After that alternative mixing, gently fold (not beat) the egg white mixture into the mixture.

Pour into a greased tube or bundt pan.

Bake at 350 degrees for 1 1/2 hours (note that the time may vary for some ovens)

Clara Hare



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