

Classic Cocoa Cake

Betty Williams

HE Williams Farm

(Marie Tanner's mom)

Mom started making this cake before she was married over 50 years ago. When you think chocolate cake in this part of the country you think of Betty's.

- ½ cup butter
- 1 teaspoon vanilla
- 2 cups sugar
- 2 eggs
- 2-2/3 cup flour
- ½ teaspoon salt
- 2 teaspoons baking soda
- ½ cup cocoa
- 2 cups sour milk
- Cream butter and sugar together.
- Add vanilla.
- Beat in eggs.

Sift together dry ingredients and add alternately with the sour milk, starting and ending with dry ingredients.

Cocoa Icing Recipe

- Butter or margarine - 2 tbsp melted
- 1/3 cup cocoa
- Mix well
- Add 2 cups icing sugar (adjust to cake size)
- Add half and half to make the right consistency
- Mix well
- Add 1 tsp vanilla

9 x 13 pan greased - 350 degree oven  
50 - 60 minutes and 15-20 minutes to cool

**'FRONTIER'**  
5111 1ST STREET WEST  
CLARESHOLM, AB.

THOUSANDS  
MORE ITEMS  
ONLINE



WWW.WESTERNSHOP.COM  
1-800-661-7939

