

Groovy Chocolate Cake

From Chocolate Kicks and other recipes for the Chocolate Addict, 1970.

Cake

4 squares unsweetened chocolate
¼ pound butter
1 cup hot water
2 cups sifted flour
2 cups sugar
¼ tsp salt
1 cup sour cream
1 tsp vanilla
1 ½ tsp baking soda
2 eggs, beaten

Set oven to 350. Grease a 13"x 9" x 2" pan. Melt chocolate over hot water (in a double boiler). Melt butter in cup of hot water, bring to a boil. Mix melted chocolate into butter and water. Sift together flour, sugar, and salt. Pour mixture into flour mixture all at once and blend well. Add sour cream, vanilla and baking soda and mix well. Add eggs and mix.

Pour batter into pan and bake for 30 minutes or until done. When the cake is almost done, start making frosting.

Frosting

4 squares unsweetened chocolate
7 tablespoons milk
3 cups sifted powdered sugar
Pinch of salt
1 tsp rum
1/3 stick of butter, melted

Melt chocolate over hot water. Mix milk with powdered sugar. Add salt and rum. Add melted chocolate and mix well. Add the melted butter and mix some more. Spread on cake in the pan while the cake is still warm.