

***A SUPERIOR TWO-LAYER (CHOCOLATE) CAKE**

Every hostess should have a SUPERIOR CHOCOLATE CAKE in her repertoire.

Preheat your oven to 350F. Melt ½ cup butter and 4 ounces of chocolate in a double boiler. When this mixture is cool, beat (by hand - this is important not only for exercise but for the perfect outcome of your superior chocolate cake) 4 (room temperature) egg yolks (save the whites you'll need them later) with ½ teaspoon salt and add to this egg mixture (whilst continuing to beat) 2 cups of sugar and 1 teaspoon of vanilla. Then quickly mix in the cooled chocolate mixture. When the whole thing is blended so that it's all one color, stir in 1 cup sifted all-purpose flour. Then beat the egg whites till they form stiff peaks and fold them into the cake mixture. Pour the batter into two 8-inch round greased layer pans and bake for about a half hour. Cake is done when an inserted toothpick comes out with no uncooked batter clinging to it. When the layers are cooled, put them together with raspberry jam in the and cover the whole thing with WHIPPED CREAM, which you make by whipping 1 cup of whipping cream with 3 Tablespoons sifted confectioners' sugar and ½ teaspoon vanilla).

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Courtesy of Marilyn'sOriginals.Com