

# Chocolate Cake w Caramel frosting

## Ingredients

- 1 cup crisco
- 2 cup sugar
- 2 eggs
- 4 tbsp cocoa
- 2 cup sour milk
- 2 tsp baking soda
- 1/4 tsp salt
- 3 cups flour
- juice from 4 oz jar of cherries plus some small chopped cherries
- 1/2 cup nuts (optional)

## Summary

**Yield:** 12

**Source:** Grandma

**Prep Time:** 5 minutes

**Category:** Desserts

**Cuisine:** American

**Tags:** Grandma

## Instructions

Cream together crisco and sugar. Add eggs and cocoa. Mix well. Mix dry ingredients and alternate adding with milk. Stir in cherry juice and cherries.

Put in 3 layer pans. Bake at 350 for 25-30 minutes (check at 20)

Frost with Caramel Icing:

2 cups brown sugar

4 TBSP margarine

1/2 cup - 6 TBPS cream

1 1/2 cup powdered sugar

vanilla

## **Chocolate Cake w Caramel frosting**

In pan on stove heat sugar and margarine. Add cream until just boiliin then remove from heat. Add sifted powdered sugar and vanilla. Beat while cooling. Add cream if hardens.