

# 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

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