

Tinky's Grandmother's Chocolate Cake

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

2 ounces bitter chocolate
1/2 cup boiling water
1/2 cup (1 stick) sweet butter at room temperature
1-1/2 cups sugar
2 eggs
1 teaspoon baking soda
2 cups flour
1/2 cup milk
2 teaspoons vanilla

Instructions:

Preheat the oven to 350 degrees. Grease and flour an 8-by-8-inch baking pan.

Place the chocolate in a small saucepan, and pour the boiling water over it. Stir to dissolve, turning the heat below on very low if necessary.

In a mixing bowl cream together the butter and sugar. Beat in the eggs, 1 at a time. Beat in the baking soda.

Add the flour and milk alternately, beginning and ending with the flour. Stir in the chocolate mixture, followed by the vanilla.

Pour the batter into the prepared pan, and bake until a toothpick inserted into the center comes out clean, about 50 minutes.

If you want to be informal and serve the cake out of the pan, that's just fine. To be a bit more festive, let it cool for 10 minutes and then invert it onto a cooling rack.

Ice with cream-cheese frosting.

Serves 8 to 10.