

Double Delight Devil's Food Cake

1/2 CUP SHORTENING
1/2 CUP BUTTER, ROOM TEMPERATURE
2 CUPS BROWN SUGAR
2 ROOM TEMP. EGGS
2 CUPS ALL-PURPOSE FLOUR (WINTER WHITE WHEAT)
1/2 CUP COCOA
1 TABLESPOON BAKING POWDER
1 TEASPOON SALT
1 TEASPOON BAKING SODA
1 CUP BUTTERMILK
2 TSP. VANILLA
TWO 9" CAKE PANS, GREASED AND FLOURED

Preheat oven to 350 degrees F. Cream the shortening, butter & sugar, then add eggs one at a time. In a separate bowl, sift the flour, baking powder, salt, and baking soda together. Add cocoa to the mixer along with vanilla. Mix until well blended. Add 1/2 of dry ingredients, then add the buttermilk, then add rest of dry ingredients. Pour batter into two well-greased 9" pans and bake at 350 degrees F for 30-35 minutes. Toothpick should come out clean and the cake should pull away from the pan. Ice with *Chocolate Marshmallow Frosting!*

Frosting recipe on page 104!