

cherry-chocolate cake

From *Mable Hoffman's Chocolate Cookery*

H.P. Books, 1978

Ingredients:

1 oz. unsweetened chocolate	¾ cup milk
2 cups flour	¼ cup maraschino cherry juice
1 cup sugar	2 eggs
1 tsp. baking soda	½ cup maraschino cherries, chopped
¼ tsp. salt	Red food color, several drops
½ cup shortening	Chocolate-cherry frosting (below)

Directions:

1. Preheat oven to 360° F (175° C); grease and flour two 9-inch cake pans.
2. Melt chocolate; set aside.
3. In a large mixing bowl, combine flour, sugar, baking soda and salt.
4. Make a hole in the middle of the dry mixture and add shortening, milk, cherry juice and eggs.
5. Beat on low until well blended; then beat on medium for an additional 2 minutes.
6. Add melted chocolate, cherries and food coloring; beat another minute.
7. Pour into prepared pans and bake for 25 to 30 minutes, or until toothpick inserted in the middle, comes out clean.
8. Cool in pans for 10 minutes; turn out on wire racks and cool completely.
9. Frost with cherry-chocolate deliciousness.

chocolate-cherry frosting

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Ingredients:

- 1 oz. unsweetened chocolate
- ½ cup butter
- 3 cups sifted powdered sugar
- ¼ cup maraschino cherry juice
- ½ cup maraschino cherries, chopped

Directions:

1. Melt chocolate; set aside.
2. In a small mixing bowl, cream butter.
3. Add powdered sugar and cherry juice; beat until smooth.
4. Fold in chocolate and cherries.