

CRAZY SQUARE CAKE Dorothy Ward's

- 2 cups sugar
- 2 cups flour
- 1 cup butter
- 3 tablespoons cocoa
- 1 cup water
- 1/2 cup sour milk
- 1 teaspoon vanilla
- 2 eggs, beaten
- 1 teaspoon soda
- 1 teaspoon cinnamon

Mix sugar and flour.
Melt butter, add cocoa and water; and bring to a boil.
Mix into flour/sugar mixture.
Add remaining ingredients and mix.
Bake at 350 degrees on cookie sheet for 25 minutes.

FROSTING

- 1 stick butter
- 3 tablespoons cocoa
- 6 tablespoons milk
- 1 teaspoon vanilla
- 1 cup chopped nuts
- powdered sugar to thicken

Melt butter, add cocoa and milk
Bring to a boil.
Add powdered sugar and vanilla; and mix well.
Stir in nuts.
Spread on hot cake immediately after removing from oven.



CAKES

