

Sour Cream Chocolate Cake

½ cup cocoa

1 cup boiling water

2 cups sugar

½ cup butter

2 eggs

1 ¾ cups unsifted flour

2 teaspoons baking soda

¾ teaspoon salt

1 teaspoon vanilla

½ cup sour cream

Dissolve cocoa in boiling water and set aside. Beat sugar, butter, eggs and vanilla. Combine flour, soda and salt together. Add to egg mixture alternately with coca mixture. Beat 2 minutes. Mix in sour cream. Pour into greased and floured 9x13 inch pan. Bake at 375⁰ for 40 -45 minutes.