

## Chocolate Pound Cake

I got this recipe when your dad and I were just married. I was working in the University of Georgia library and a woman named Edwina Carruth brought the cake to work. She had gotten the recipe from another co-worker. That is also the place where I got my first African violets. I carried them out to Texas with the box in my lap—all the way from Georgia via Tallahassee and then to Vicksburg and finally here. That is why I was so sad when they all died last summer. Sigh--but I digress.

1/2 lb butter (2 sticks)  
1/2 C Crisco or 1 more stick butter (you can use margarine)  
3 C sugar  
5 eggs  
1/4 t. salt  
1 1/4 C milk  
1/2 t. baking powder  
1/2 C cocoa  
3 C plain flour  
1 t. vanilla

Cream butter and add sugar and continue creaming. Add eggs one at a time. Mix as any other cake—sifting all dry ingredients and then adding alternately with milk. Add vanilla. Bake 1-1 1/2 hours at 325 degrees in a greased, deep tube cake pan. Let cake cool 10 minutes before removing from pan.