

Mahogany Cake

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| 1/2 cup cooking oil | 1 teaspoon baking soda |
| 1 cup brown sugar, firmly packed | 1/2 cup cocoa |
| 1 cup granulated sugar | 1 cup boiling coffee |
| 2 eggs, well, beaten | 2 cups all-purpose flour, sifted |
| 1/2 cup sour milk | 1 teaspoon vanilla |

Cream shortening, add sugars and beaten eggs. Mix well. Dissolve baking soda in sour milk and add. Mix cocoa with hot coffee and add. Stir in flour gradually, beat well for 2 minutes. Add vanilla and bake in 2 greased 8-inch pans or an 8x12-inch pan in moderate oven (350 degrees F.) 30 minutes, or until done. Frost with any favorite chocolate or other frosting.