



FRENCH CHOCOLATE CAKE

- 2 Cups Sifted Flour
- 1/2 Cup Cocoa
- 3/4 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/3 Cup Butter
- 1 1/3 Cups Sugar
- 3 Egg Whites
- 3/4 Cup Water
- 1/2 Cup Sour Cream
- 1 Teaspoon Vanilla

BROWN SUGAR CHOCOLATE FROSTING

- 1/2 Cup Packed Brown Sugar
- 1/2 Cup Water
- 2 Tablespoons Butter
- 2 Ounces Chocolate
- 2 Cups Confectioners' Sugar
- 1/8 Teaspoon Salt
- 1/4 Cup Cream
- 1 Teaspoon Vanilla

DIRECTIONS

1. Sift together flour, cocoa, baking soda, and salt.
2. Cream butter and sugar well.
3. Add egg whites and beat for 1 minute.
4. Combine water, sour cream and vanilla.
5. Add alternately with dry ingredients to creamed mixture.
6. Pour into two well greased and floured 8 inch layer pans.
7. Bake in a 350 degree oven for 25 to 30 minutes. Cool.
8. Combine brown sugar, water and butter in a saucepan.
9. Cook until it reaches 234 degrees.
10. Remove from heat.
11. Add chocolate and stir until melted.
12. Blend in confectioners' sugar and salt alternately with cream, beating well.
13. Add vanilla. Thin with additional cream as needed.
14. Frost between layers and top of cake.

14. Frost between layers and top of cake.

13. Add vanilla. Thin with additional cream as needed.

12. Blend in confectioners' sugar and salt alternately with cream, beating well.

11. Add chocolate and stir until melted.