

Cocoa Chiffon Cake

Stir until smooth
Then Cool → $\frac{3}{4}$ C. boiling water
 $\frac{1}{2}$ C. cocoa

Sift together → $1\frac{3}{4}$ C. Sifted Cake flour
 $1\frac{3}{4}$ C. Sugar
3 teaspoons Baking powder
 $\frac{3}{4}$ t salt

Make a
Well & add → $\frac{1}{2}$ C. Wesson oil
Cocoa mixture
7 unbeaten Egg yolks
1 Teaspoon Vanilla
 $\frac{1}{4}$ teaspoon Red food Color

Beat Best

Beat until Very Stiff

7 or 8 egg whites
+ $\frac{1}{2}$ teaspoon Cream Tartar

fold cocoa mixture ^{into} egg
whites - Bake immediately

(325 - 1 hour) over

8/12
21 Fudge Frosting

- 28
2 cups sugar
1/2 cup milk
1 1/2 tablespoons Butter
2 squares Semi Sweet Chocolate
1 tablespoon White Syrup

- 1 teaspoon Vanilla
6 marshmallows or 2 tablespoons
marshmallow fluff

Boil first 5 to soft ball
stage - Stir in Marshmallow -
Cool - Add Vanilla

Beat until spreading ~~best~~
consistency -

(P.S. you don't have to cool too much
before beating - anyway, I don't.)