

Chocolate Pound Cake– Mrs. Odell Edmonds

2 sticks of oleo
½ cup shortening
3 cups sugar
5 eggs
3 cups flour
½ teaspoon salt
1 teaspoon baking powder
1 cup cocoa
1 cup milk



Cream oleo, shortening and sugar together. Add eggs and beat well. Add sifted dry ingredients alternately with milk. Bake 1 hour and 20 minutes at 325°.

Icing:

6 ounces cream cheese
2 tablespoons warm milk
1 teaspoon vanilla
1 square unsweetened chocolate
2 ½ cups confectioner sugar
2 drops mint extract (optional)

Cream the cheese, melt the chocolate and mix. Add to this the milk and sugar alternately. Beat well; add flavoring and ice the cake.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT E-News* June, 2016.