GRANDMOTHER FOWLER'S CHOCOLATE CAKE

Jo Alice Cannon Wall

- 2 cups flour
- 2 cups sugar
- 1/2 cup cocoa
- 1 tsp soda
- 1 tsp cinnamon
- 1 tsp allspice
- 1/2 tsp cloves
- 1 cup shortening
- 4 eggs
- 1 cup cold coffee or milk or buttermilk

Combine all ingredients in a large electric mixing bowl. Beat until light brown in color.

Pour into a greased and floured 9"x14" baking pan.

Bake at 350° for 25 – 30 minutes or until toothpick comes out clean. DO NOT OVER BAKE.

Ice, if desired.

NOTE: If using round cake pans, cook 25 - 30 minutes. If using a smaller pan than 9"x14", adjust baking time to 45 - 50 minutes.



If Grandmother Fowler had already started mixing a cake, she would not let Venus finish because Venus was left handed and would stir it the wrong way. I always remember this when I dump everything into a bowl and mix.