



Chocolate Yeast Cake

This is an old fashioned kind of chocolate cake, leavened with yeast. Test for doneness of this cake by inserting a toothpick in the center. The toothpick will come out clean when the cake is done.

3 cups sifted Stone-Buhr unbleached bread flour 1 tsp soda

½ tsp salt

1 cup butter (or margarine or shortening) 2 cups sugar

3 eggs

1 cake yeast or 1 pkg active dry yeast

¼ cup lukewarm water

1 cup milk

2 squares of chocolate melted or 6 tbsp cocoa 1 tsp vanilla

Powdered sugar

Sift flour with soda and salt. Cream shortening and sugar until fluffy. Add eggs one at a time, beating after each one. Soften yeast in ¼ cup lukewarm water, add to creamed mixture, and beat well. Add milk, chocolate, and vanilla. Add dry ingredients and beat for 5 minutes. Pour batter into greased and floured tube pan and allow to stand, covered for 1 hour. Bake in 350 degree oven for about 1 hour and 25 minutes or until done. Cool 5 minutes in pan, and then turn out. When cool, dust with powdered sugar. Serves 10-12.