

Esther's Marble Cake

Aunt Esther's Cookbook

Ingredients:

1/2 cup Shortening
2 cups Sugar
3 Eggs
3 cups Flour
1/2 tsp Salt
2 tsp. Baking Powder

1 cup Milk
1 1/2 tsp Vanilla
3/4 cup Hershey's Chocolate Syrup
1/4 tsp Baking Soda

Serves: Varies

Submitted by Sheryl Kabak

Preparation Instructions:

Combine shortening and sugar, then add eggs. Add milk and vanilla to wet mixture.

Sift together flour, salt, and baking powder. Combine with wet ingredients.

Pour 2/3 batter into cake pan. Add 3/4 cup Hershey's Chocolate Syrup and 1/4 tsp baking soda into balance of batter. Mix together. Pour this batter over white batter and marbleize with knife.

Bake at 350 degrees until done.

NOTE: There is no time for this recipe on Esther's card, so start checking with a toothpick after 25 minutes. Good luck.