

BEULAH BOWERS' (Ed's Patient) CHOCOLATE CAKE

2 LARGE EGGS, SEPARATED (or three small)
½ CUP OF SUGAR
1 (additional) CUP OF SUGAR
1 ¾ CUP SIFTED PLAIN FLOUR
¾ TEASPOON SODA
¾ TEASPOON SALT
1/3 CUP COOKING OIL
1 CUP BUTTERMILK
2 SQUARES UNSWEETENED CHOCOLATE - (2 OZ. MELTED)
1 CUP COCONUT
1 CUP CHOPPED PECANS
8 OZ. PACKAGE OF SOFTENED CREAM CHEESE
1 STICK OF SOFTENED BUTTER
1 BOX POWDERED SUGAR

FROSTING

1 CUP NESTLES QUICK CHOCOLATE MIX
¼ CUP BUTTER
¼ CUP BOILING WATER
2 ¼ CUPS OF SIFTED POWDERED SUGAR

For Cake:

Beat egg whites until frothy. Gradually beat in ½ cup of sugar. Continue beating until very stiff and glossy. Set aside. Sift the rest of the sugar, flour, soda, and salt in another bowl. Add oil and half of buttermilk. Beat two minutes. Add remainder of buttermilk, egg yolks, and chocolate. Beat one minute. Fold in egg whites. Sprinkle 1 cup coconut and 1 cup chopped pecans in the bottom of a 9 x 13 inch cake pan. Mix one 8 - oz.-pkg. of softened cream cheese. 1 stick of softened butter, and one box of powdered sugar. (The mixture will be very soft.) Pour ½ of the cake batter over the nuts and coconut and spread evenly. Spread cream cheese mixture over the batter. Add remaining batter on top and spread evenly.

Bake at 350 degrees for 25 – 30 minutes. Turn the oven down to 200 degrees and bake 20 minutes longer. Leave the cake in the pan or Pyrex dish and ice with the following icing:

Icing

Combine the 1 cup Nestles Quick Chocolate mix, ¼ cup butter, ¼ cup boiling water and mix well. Blend in 2 ¼ cups sifted powdered sugar. Spread on hot cake.