

CHOCOLATE CHERRY CAKE*

“Recipe by J. Lapworth”

Ingredients

½ cup butter
½ cup sugar
3 egg yolks
1 bag chocolate chips
½ cup sifted flour
3 egg whites
1 ½ cup drained sour cherries

Directions

- Mix together butter, sugar and egg yolks
- Melt chocolate chips in double boiler
- Add to above mixture
- Fold in sifted flour
- Beat egg whites until stiff
- Fold into above mixture with drained cherries
- Pour into greased 8x8 inch pan
- Bake at 325 degrees for 45 minutes
- Sprinkle with powdered sugar or
- Top with whipped cream

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