

## CHOCOLATE CUP CAKES

$\frac{1}{2}$ cup Blue Bonnet Margarine or butter	$1\frac{1}{2}$ cups sifted cake flour
1 cup sugar	$1\frac{1}{2}$ teasp. baking powder
1 egg	$\frac{1}{4}$ teasp. salt
1 sq. unsweetened chocolate	1 cup milk
	1 teasp. vanilla extract

1. Mix margarine and sugar together; add egg; beat until fluffy.
2. Add melted chocolate.
3. Sift dry ingredients together.
4. Add alternately with milk to first mixture; add vanilla.
5. Put into greased muffin pans.
6. Bake in moderate oven ( $350^{\circ}$ ) 20-25 min.

BROWN SUGAR FROSTING is good on these cakes.

12 cup cakes

## \* CHOCOLATE UPSIDE-DOWN CAKE

1 cup sifted all-purpose flour	1 sq. unsweetened chocolate
$\frac{1}{4}$ teasp. salt	$\frac{1}{2}$ cup chopped nut meats
2 teasp. baking powder	1 teasp. vanilla extract
2 tablesp. Blue Bonnet Margarine or butter	$\frac{3}{4}$ cup sugar
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ cup milk	4 tablesp. cocoa
	1 cup water

1. Sift together flour, salt and baking powder.
2. Combine margarine and  $\frac{3}{4}$  cup sugar; beat until fluffy.
3. Add flour mixture alternately with milk.
4. Stir until smooth after each addition.
5. Stir in melted chocolate, nuts and vanilla.
6. Pour into greased  $1\frac{1}{2}$ -qt. casserole.
7. Combine  $\frac{3}{4}$  cup sugar, brown sugar, cocoa, water.
8. Pour over batter.
9. Bake in moderate oven ( $350^{\circ}$ ) 45-50 min.
10. When cold, turn upside down; serve with WHIPPED CREAM.

6 servings