

# Casserole Chocolate Steamed Pudding

## Ingredients

- 1/3 cup shortening
- 1/3 cup cocoa
- 1/2 cup boiling water
- 1 cup sugar
- 1 cup flour
- 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1 egg, beaten
- 1/4 cup milk
- 1 tsp vanilla

## Instructions

1. Mix together shortening, cocoa, and boiling water.
2. Stir in 1 cup sugar.
3. Mix together flour, salt, and baking powder; add to other mixture and beat well.
4. Then add 1 beaten egg, 1/4 cup milk, and 1 tsp vanilla.
5. Pour into greased casserole and cover.
6. Bake at 350°F for 30 minutes.
7. Serve with Chocolate Sauce.

## Chocolate Sauce

- 1/4 cup butter
- 1/4 cup sugar
- 1/4 cup cream

## Chocolate Sauce Instructions

1. Cook butter, sugar, and cream for 10 minutes over heat.
2. Then put in water and cook for 30 minutes.

Casseroles Choc. Steamed Pudding ;  
1/3 c shortening - 1/3 c cocoa, 1/2 c boiling water  
mix to-gether - then stir in  
1 cup sugar -  
mix to-gether 1 cup flour - 1/2 t. salt  
1 1/2 t. B.P. Add to other & heat  
well. Then add 1 beaten egg  
1/4 cup milk & 1 t. vanilla.  
Pour in greased casserole & cover  
Bake 350 - 30 mins. Serve with  
Sauce <sup>over</sup>

Chocolate  
Sauce

1/4 cup butter

1/4 " sugar

1/4 " Cream

Cook for 10 minutes over heat

Then put in water <sup>in pan</sup> cook for 20 minutes

Good  
Nov 19-  
1968