German Chocolate Pound Cake

Ingredients
- 2 cups sugar
- 1 cup shortening
- 4 eggs
- 2 teaspoon vanilla
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 2 teaspoons butter flavored extract
- 1 cup milk*
- 2 teaspoons vinegar*
- 3 cups flour
- 1 package German sweet chocolate

*1 cup buttermilk may be substituted for the 1 cup milk and 2 teaspoons vinegar.

Directions
1. In a bowl, cream sugar and shortening. Add eggs, butter extract, milk and vinegar (or 1 cup buttermilk instead of milk and vinegar). Mix well.
2. In a separate bowl, mix flour, baking soda and salt.

3. Combine ingredients of both bowls into one bowl.
4. Soften German chocolate in a warm oven and add to mixture, blending all ingredients well.
5. Cook in a 9" bundt pan that has been greased and dusted with flour.
6. Bake 1-1/2 hours at 300 F.
7. After removing from oven, place cake under a tight fitting cake cover while still warm and leave covered till cool.

Notes
Tastes delicious drizzled with chocolate syrup and served with ice cream.

Submitted by MaryBelle Sposato