



Jessica, Grandma and Megan

## *Devil's Food Cake*

*Grandma's Recipe*

1 stick oleo  
2 cups sugar  
¼ cup Crisco  
2 eggs  
1 cup buttermilk  
1 tsp. vanilla  
2 tsp. baking soda  
1 tsp. salt  
½ cup cocoa  
1 cup boiling water  
2 ½ cups sifted flour

### ***Icing:***

1 box powdered sugar  
½ cup cocoa  
6 Tbsp. margarine  
4-5 Tbsp. hot water  
1 tsp. vanilla  
½ tsp. butter flavoring  
2 Tbsp. white Karo

### ***Cream Cheese Icing:***

1 (8 oz.) pkg. cream cheese  
3 Tbsp. canned milk  
1 box powdered sugar  
1 tsp. vanilla  
½ cup cocoa

Cream shortening and sugar. Add eggs, one at a time. Add vanilla. Alternate buttermilk with dry ingredients. Add boiling water all at once and stir well. Use two 9-inch layer pans or can make cupcakes. Bake at 350° for 25 to 30 minutes. *Makes 40 cupcakes, which are baked for only 15 minutes.*

***Icing:*** Beat all ingredients together. Or can use Cream Cheese Icing – cream cheese, add milk, vanilla, and cocoa. Start adding powdered sugar a little at a time and beat with mixer.