EDITH WARNER'S
CHOCOLATE CAKE
ENJOYED BY SCIENTISTS SINCE 1943
Edith Warner's Chocolate Cake

2 eggs, beaten
1 cup granulated sugar
2 1/3 cups flour, sifted three times
1/2 teaspoon salt
2 teaspoon baking powder
1 teaspoon vanilla
1/2 cup milk
1 1/2 ounces baker's chocolate
4 tablespoons butter

**Icing**

3 heaping tablespoons cocoa
1 1/2 cups powdered sugar
1/2 teaspoon vanilla
2 tablespoons melted butter
About 2 tablespoons coffee or milk
Sift sugar and cocoa together.
Beat all ingredients until smooth.


Bake 1 hour total. First 15 minutes at 250°F. Next 15 minutes at 275°F. Remainder of time at 300°F.

**Notes:**
The recipe is slightly altered for clarity and the measurements are standardized. Baking times and temperatures are approximated. (Edith Warner didn't list oven temperatures or times and used a wood stove.) Increase cake moistness by decreasing baking powder to 1 teaspoon and increasing milk 1 tablespoon. When available, Edith Warner added raspberries.