

THE MYSTERIOUS CHOCOLATE CAKE IN A JAR

KATHY SABOL

2 cups flour
1 cup Water
2 cups sugar
4 Tbsp cocoa
1 tsp baking soda
2 eggs, beaten with a fork
½ tsp salt
1 cup sour cream
2 sticks butter
1 tsp vanilla

Sterilize 5 wide mouth pint canning jars and lids. While warm, grease with Crisco using a pastry brush. Stir together flour, sugar, baking soda, and salt. Set aside.

In small saucepan, combine butter, water, and cocoa. Heat until completely melted, stirring occasionally. Pour into flour mixture without cooling. Blend together by hand, until completely combined and smooth. Add eggs, sour cream, and vanilla. Mix until smooth.

Fill jars ½ full, keeping rims and outside clean. Place jars on cookie sheet. Do NOT place lids on jars. Bake at 350° for 30-35 minutes until toothpick comes out clean. Remove from oven and immediately place 2 piece canning lids on jars. Jars will form vacuum as they cool. Sealed jars will keep for up to a year. Servings: 5 cakes.

Things We've Learned From Series Books

#7 Eavesdropping:

Some may prefer to call it "staying informed," but you'd be amazed at the information you can find out when no one realizes they are being eavesdropped upon!