Chocolate Feather Cake

Ingredients:

50	ml	butter
125	ml	sugar
1		egg
1		square chocolate
225	ml	cake flour
10	ml	baking powder
1	ml	salt
125	ml	milk
4	ml	vanilla

Directions:

1. Cream together fat and sugar.
2. Add egg and beat well.
3. Melt chocolate, then cool and beat in.
4. **Sift** flour before measuring, then **resift** with baking powder and salt.
5. Add the sifted ingredients to the batter in about 3 parts alternately with milk and vanilla.
6. Beat the batter smooth after each addition.
7. Bake the cake in a greased 8X8 inch pan in a 350 F oven for about 25 minutes.
8. Test with a toothpick for doneness.
9. Let cool on a rack.

Butter Icings

Ingredients:

60	ml	soft butter
500	ml	**sifted** icing sugar
5	ml	vanilla
50	ml	cream

Directions:
1. Cream butter until fluffy.
2. Add 250 ml **sifted** icing sugar gradually and cream thoroughly.
3. Add flavouring and cream. Beat thoroughly.
4. Add remaining sugar continue to beat until smooth.

Variations:
1. Add 1 ml orange, lemon or peppermint flavouring instead of vanilla.
2. Add 1 to 2 drops of food colouring.
3. Sift 60 ml cocoa powder into the icing sugar.