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Scotch Chocolate Cake

From Michael Hastings, Food Editor of the *Winston-Salem Journal* • Published 06 October 2010

Ingredients

- 2 cups all-purpose flour
- 2 cups granulated sugar
- ½ cup (1 stick) butter
- ½ cup vegetable shortening
- 4 heaping tablespoons cocoa
- 1 cup water
- ½ cup buttermilk
- 1 tsp baking soda
- 2 eggs
- 1 tsp vanilla extract
- Icing (below)

Preparation Instructions

1. Combine flour and sugar in a bowl, mixing well.
2. In saucepan, put butter, shortening, cocoa, and water. Bring to a rapid boil while stirring. Pour this hot liquid over flour and sugar, mixing gradually.
3. Put baking soda in buttermilk, then add to mixture in bowl. Stir in egg and vanilla. Place batter in prepared 9x13 pan.
4. Bake at 400°F for 30 minutes or until done.
5. Make icing five minutes before cake is done. Pour over hot cake. Let cake cool.

Icing for Scotch Chocolate Cake

- ½ cup (1 stick) butter
- 4 heaping tablespoons cocoa
- 6 tablespoons milk
- 1 box (1 lb) powdered sugar
- 1 tsp vanilla extract
- 1 cup chopped pecans

In a nonstick saucepan, combine butter, cocoa and milk. Bring to a boil, stirring constantly to prevent sticking. (Boil about 1 minute.) Remove from heat and add the other ingredients to the saucepan. Mix all together, and pour on the hot cake, spreading to coat well as needed.

Michael Hastings writes: *I received 22 responses to the request by Amy Harris for Scotch Chocolate Cake. Harris remembered that her late mother clipped the recipe from the Winston-Salem Journal. Clearly, this was — and is — a popular recipe.*

"This is my very favorite chocolate cake, and it's so easy," wrote Elizabeth Hayworth of High Point. The cake is mixed in an unusual way, with wet ingredients that are heated before being mixed with the flour and sugar. Hayworth and others noted how moist the cake is, and they said that the key to success is to be sure to ice the cake while it's hot.

In the original Journal column, Beth Tartan credited this recipe to Susie Timmons.