

HERSHEY CAKE

Makes 1 (9-by-13-inch) cake.

CAKE:

- 1 stick margarine
- 1 cup sugar
- 4 eggs
- 1 (1-pound) can chocolate syrup
- 1 teaspoon vanilla
- 1 cup self-rising flour

FROSTING:

- 1 cup sugar
- 1 stick margarine
- 1/3 cup milk
- 1 (6-ounce) package chocolate chips

CAKE:

- Heat oven to 350 degrees. Grease a 9-by-13-inch baking pan.
- In large bowl of mixer, place the margarine, sugar, eggs, chocolate syrup and vanilla. Beat on low speed until combined, then beat on medium

speed until well mixed.

- On low speed, add flour and mix until all is blended.
- Bake in 20 to 30 minutes.

FROSTING:

- In medium-size saucepan, bring sugar, margarine and milk to a boil; cook for 2 minutes. Add chocolate chips, stir until blended.
- Stick holes in top of cake with a pick or skewer. Pour frosting over cake.

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