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DEPRESSION ERA CHOCOLATE CAKE

Ingredients

- 1 Cup of bisquick
- 1 Cup of sugar
- 3 Tablespoons & 1/3 cup Hershey's Cocoa
- 1/2 Cup of milk
- 1 Tablespoon of vanilla or kahlua
- 1 & 2/3 Cup of hot water
- Cinnamon

Directions

1. Set oven for 350 degrees; 40 minutes covered
2. On bottom of ceramic/glass pan: 1/2 cup sugar, Bisquick, 3T. cocoa, milk, vanilla or kahlua. Mix batter.
3. Sprinkle 1/2 cup sugar, 1/3 cup cocoa evenly on top of batter. Sprinkle cinnamon on top.
4. Pour hot water on top.

Coastal Kitchen Tip: You can prepare this early with steps 1&2 and just do step 3 last minute then pop in oven while you eat dinner!

Enjoy, Stephanie