

McAdoo's Fudge Cake

2 sticks pure butter
4 eggs, separated
1 teaspoon vanilla
2 cups sugar
1 cup plain flour
6 Tablespoons cocoa
Pecans

Melt butter, add sugar, unbeaten egg yolks, cocoa, flour and last, the unbeaten egg whites, vanilla and nuts. Bake in an oblong pan at 350 degrees for 25-30 minutes. Do not overcook.

Icing:

2 cups sugar
Cocoa (recipe does not specify how much)
1 teaspoon vanilla
1/2 cup milk
1 stick pure butter

Let all come to a boil. Boil hard for about 1-1/2 minutes. Beat until creamy and spread on cake. (Do not overcook the icing as it will become hardened quite fast if over beaten.)