Janey’s Black Midnight Cake

by Ryan and Amity Heyborne

This was the traditional birthday cake at our house (Don and Kerri Dale family) for many years. I (Amity) don’t know the story behind the recipe, you’ll have to ask Janey.

Ingredients

- 2/3 c. soft shortening
- 1 2/3 c. sugar
- 3 eggs
- 2 ¼ c. flour
- 2/3 c. cocoa
- ¼ tsp. baking powder
- 1 ¼ tsp. baking soda
- 1 tsp. salt
- 1 1/3 c. water
- 1 tsp. vanilla

Method

1. Preheat oven to 350 degrees. Grease and flour two 9-inch pans.
2. Cream together the shortening, sugar, and eggs until light and fluffy (beat 5 minutes on high speed, or by hand).
3. Sift together the flour, cocoa, baking powder, baking soda, and salt.
4. Mix in the dry ingredients alternately with the water and vanilla.
5. Pour into pans and bake: 35 minutes for layers, 40-45 minutes for an oblong pan.