



## Chocolate Sauerkraut Cake

$\frac{3}{4}$  cup County Fair Fresh Sauerkraut drained and chopped

1  $\frac{1}{2}$  cups sugar

$\frac{1}{2}$  cup butter

3 eggs

1 tsp. pure vanilla

2 cups all-purpose flour

1 tsp. baking powder

1 tsp. baking soda

$\frac{1}{2}$  tsp. salt

1 cup water

$\frac{1}{2}$  cup unsweetened cocoa powder

Preheat oven to 350 degrees

**Preparation:** Sift all dry ingredients together. Cream sugar, butter and vanilla. Beat eggs in one at a time.

Add dry ingredients to creamed mixture alternately with water. Add sauerkraut mix thoroughly.

Pour into greased pan or pans. Bake 30 to 40 minutes until cake tests done. Then frost.