

Pamela Lynn Sage, Monmouth, Illinois Illinois State Fair Entry

1 1/2 cups butter, softened 3 cups sugar 5 eggs 3 cups flour 1/2 cup cocoa 1 teaspoon baking soda 1/4 teaspoon salt 1 cup sour cream - 8 ounce 1 cup boiling water 2 teaspoons vanilla extract

Cream butter; gradually add sugar, beating well. Add eggs one at a time, beating well after each addition. Combine flour, cocoa, soda and salt; add to creamed mixture alternately with sour cream, beginning and ending with flour mixture. Mix well after each addition. Add boiling water, and mix well. Stir in vanilla. Pour batter into a greased and floured 10-inch tube pan. Bake at 325 degrees for 1 hour and 20 minutes or until cake tests done. Cool cake in pan 10 to 15 minutes; remove from pan, and cool completely on a rack. Yield: one 10-inch cake.

Dust with powdered sugar.

Jamily meals and favorite dishes are powerful: they can engender a feeling of comfort, catalyze memory, and anchor us when we gather.

The recipe on the front of this card is featured in **Catherine Lambrecht's Road Scholars** presentation. A veteran of culinary competitions at Lake County and Illinois State Fairs, Catherine is just one of 28 current Illinois Humanities Road Scholars who hail from across the state and travel throughout it. Their broad ranging presentations on history, literature, music, politics, and other subjects, serve as 'food for thought' and **give residents a chance to explore ideas about Illinois' people, places, and stories.**

To attend our free programs — like the ones provided by our Road Scholars — visit <u>ILHumanities.org</u>. **If we've inspired you to make this cake (or your own family recipe) let us know!** Email us at <u>LetsEat@ILHumanities.org</u> with a photo or tag us on social media <u>@ILHumanities</u> #ILHumanities.

Thank you for gathering at the table with us and being part of the dynamic humanities community in Illinois.



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