RECIPE FOR CHANGE
SAUERKRAUT SURPRISE CAKE

Ingredients:

1/2 cup butter or margarine
1 1/2 cups sugar
3 eggs
1 teaspoon vanilla
2 cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup cocoa powder
1 cup water
1 8-ounce can (1 cup) sauerkraut, drained, rinsed,
    and finely snipped

Directions:

In a large mixing bowl, cream the butter or margarine and sugar till light. Beat in eggs, one at a time, and add vanilla. Sift together flour, baking powder, baking soda, salt, and cocoa powder—add to creamed mixture alternately with the water, beating after each addition. Stir in sauerkraut. Turn into a greased and floured 13" x 9" x 2" baking pan. Bake at 350 degrees for 35 to 40 minutes. Cool in pan. Frost with sour cream-chocolate frosting.