

Asparagus Cake

2/3 c Butter or margarine
1 1/3 c Sugar
1 tsp Baking soda
1/2 tsp Salt
1/2 c Asparagus puree(cooked)
3 Squares melted chocolate
1 1/2 tps Vanilla
1 3/4 c Flour
3 Eggs
1/2 c Buttermilk

Cream butter and sugar. blend in asparagus, chocolate, vanilla. Combine flour with baking soda. Add alternating with buttermilk to creamed mixture. Turn into 2, 8 inch cake pans and bake 350 for 35 minutes or tested done. Cool in pans for 10 minutes and remove to racks to cool. Fill and frost with a chocolate frosting.