Chocolate Sauerkraut Cake

¾ cup County Fair Fresh Sauerkraut drained and chopped
1 ½ cups sugar
½ cup butter
3 eggs
1 tsp. pure vanilla
2 cups all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1 cup water
½ 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.

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