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## *Food for the Soul*

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### **Lena Minnie's Hot Chocolate Cake S**

**Sweets**

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6 T cocoa  
2 C sugar  
1 1/2 C (1 can) evaporated milk  
1/2 C butter (margarine, if you're a wimp)  
1/4 t salt  
1 t vanilla

#### **Instructions**

Combine cocoa and sugar in a small saucepan. Mix well. Blend in evaporated milk. Add butter and salt. Cook over medium heat, stirring constantly until mixture just begins to boil. Remove from heat, stir in vanilla and serve warm over Lena Minnie's Crazy Cake (previous page). May be re-heated in the microwave but do not allow the sauce to boil. Store sauce in refrigerator if not used immediately.

Recipe may be cut in 1/2 with comparable results.

*My Testimony to My Mom – Lena Minnie Rouse who made this recipe come alive:*

*I was number seven of seven children and to my Mom, no matter how old I was, I was always known as "her baby". My Mom was an incredible person, solid in the Lord and always there for me. To this day, I can remember all the Sundays when we went to church as a family and she let me sit next to her in church, often with me falling asleep on her shoulder. Not only was my Mom a loving and caring Mom, she was also a rock when it came to the struggles that our earthly life tends to dish out. I remember the morning after half of our house was destroyed by a Nebraska tornado and I asked my Mom how she could work in the destruction without crying, she merely said that there was no use in crying over the past and that with the Lord's help, we would rebuild. After all, we all were safe and that was the most important thing. So, Mom, for all of those times that you surprised me with the special things in life and always gave me that story, "Well, I guess a little Angel did that for you while you were gone..." I dedicate this recipe to you and thank you for leading me in the way of the Lord.*

--Randy Rouse

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