



This March 17th, instead of planting an abundance of cabbage as the Schneiders would have, maybe you would like to bake a chocolate cake with a secret ingredient...sauerkraut!

The Schneider family believed that March 17th (St. Gertraut's Day) was the best day to plant cabbages. The Schneiders would grow a large quantity of cabbages in their garden and would ferment them into sauerkraut so as to preserve their harvest longer. Fermentation is a process that involves combining shredded cabbage and salt in a jar, depriving the cabbage of oxygen and separating the liquid from it. The cabbage will eventually shrivel up, then becoming sauerkraut. Some people might not find this appealing to eat, but when it's hidden in a chocolate cake it tastes delicious!

Please see the recipe below:



Ingredients:

- ½ cup butter (softened)
- 1 ½ cups sugar
- 3 eggs
- 1 tsp vanilla
- 2 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- ¼ tsp salt
- ½ cup cocoa
- 1 can (8 oz) sauerkraut
(drained, rinsed, and chopped)
- 1 cup water

Steps:

1. Place sugar in bowl and beat in eggs one at a time, followed by butter and sugar.
2. Combine dry ingredients in another bowl and mix well, then add to the other mixture.
3. Add the sauerkraut and water and stir well.
4. Bake at 350° for 30 - 35 minutes in a 9 x 13" cake pan.
5. Top with icing sugar or chocolate icing.

Enjoy!