

Chocolate Cake

1/2 C butter - 1 1/2 C sugar - 2 eggs 1 C sour milk
2 C flour - 2 squares chocolate 1/2 tsp salt, 1 tsp vanilla
1 T vinegar 1 tsp soda

GERMAN CHOCOLATE CAKE

(Makes about 16 servings)

1 package Duncan Hines Deluxe II
Swiss Chocolate Cake Mix

Topping:

2/3 cup sugar
2/3 cup evaporated milk
2 egg yolks
1/3 cup shortening
1/2 teaspoon vanilla
1-1/3 cups (3-1/2 ounce can) flaked coconut
1 cup chopped pecans

Using 8- or 9-inch round layer cake pans, make and cool cake as directed on the label. In a medium saucepan combine sugar, evaporated milk, egg yolks, and shortening. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Stir in vanilla, coconut, and pecans. Cool 15 minutes. Spread only between layers and on top of cake.

Chocolate Cake

3/4 cup vegetable shortening	3 cups sifted cake flour
2 cups sugar	4 tablespoons cocoa
1 teaspoon red food coloring	1 teaspoon salt
3 tablespoons hot coffee	1 1/2 teaspoons soda
3 eggs	1 1/2 cups buttermilk
	1 teaspoon vanilla

Cream shortening and sugar thoroughly. Add red food coloring, then coffee. Add eggs one at a time, beating well after each addition. Sift together dry ingredients three times and add alternately with buttermilk. Beat well and add vanilla. Bake in two greased and floured 9-inch pans at 350 degrees for 30-35 minutes. Cool and frost. **Icing:** combine 1 cup milk and 5 tablespoons all-purpose flour in saucepan. Cook over medium heat, stirring constantly, until thick. Cool thoroughly. Beat together 1/2 cup vegetable shortening, 1/2 cup butter and 1 cup granulated sugar. Add cold flour-milk paste, little at a time, and beat 10 minutes, or until sugar is dissolved. Add 1 teaspoon vanilla.

DEVIL'S FOOD POUND CAKE

(Makes 12-16 servings)

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| 1 pkg. Duncan Hines Deluxe II Devil's Food Cake Mix | 1/2 cup <u>Crisco Oil*</u> |
| 1 pkg. chocolate <u>instant</u> pudding mix (4 serving size) | 1 cup water
4 eggs |

Preheat oven to 350°. Blend all ingredients in a large bowl; beat at medium speed for 2 minutes. Bake in a greased and floured tube pan, 10" or fluted, at 350° for 50-60 minutes, until center springs back when touched lightly. Cool 25 minutes in pan, then invert onto serving plate.

GLAZE: In a small saucepan combine 2 Tbsp. cocoa, 1 Tbsp. + 2 tsp. water, 1 Tbsp. oil and 1 Tbsp. corn syrup. Cook and stir over low heat until mixture is smooth. Remove from heat; immediately beat in 1 cup confectioners sugar. Drizzle over cake.

AT ALTITUDES OVER 3500 FEET: Stir 1/3 cup flour into mix. Mix as directed using 1 pkg. chocolate instant pudding mix, 1/3 cup Crisco Oil*, 1-1/4 cups water and 4 eggs. Bake at 375° for about 45-50 minutes.

*Crisco Oil is recommended as some other oils may cause the cake to fall.

Extra moist, flavorful, and firm-textured "PUDDING STYLE" LAYER CAKE

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| 1 pkg. Duncan Hines Devil's Food Cake Mix | 1/2 cup <u>Crisco Oil*</u> |
| 1 pkg. chocolate <u>instant</u> pudding mix (4 serving size) | 1-1/4 cups water
4 eggs |

Preheat oven to 350°. Blend ingredients in large bowl, beat at medium speed for 2 min. Bake in greased and floured pan at 350°. Cake is done when toothpick inserted in center comes out clean. Do not test for doneness by touching with finger. Crust will be darker than regular layer cake.

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| Two 8" x 1-1/2" round layers..... | 45-50 minutes |
| Two 9" x 1-1/2" round layers..... | 40-45 minutes |
| One 13" x 9" x 2" oblong..... | 50-55 minutes |

Cool in pan for 15 to 20 min. Remove from pan and cool top side up. Frost when fully cool.

AT ALTITUDES OVER 3500 FEET: Stir 1/3 cup flour into mix. Mix as directed, but use 1/3 cup Crisco Oil* and 1-1/2 cups water. Bake at 375° for times shown above. If using 8" pans, make 3 layers. Bake at 375°, 30-35 min.

*Crisco Oil is recommended as some other oils may cause the cake to fall.

Moistmaker Recipe #1

Double-Rich Chocolate Cake

- 1 package (2-layer size) chocolate cake mix
- 1 package (4-serving size) JELL-O® Chocolate Flavor Instant Pudding and Pie Filling
- 4 eggs • $\frac{3}{4}$ cup water • $\frac{1}{2}$ cup sour cream • $\frac{1}{4}$ cup oil

Combine all ingredients in large mixer bowl*. Blend; then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch tube or fluted tube pan. Bake at 350° for 55 to 60 minutes or until cake springs back when lightly pressed. (For 13 x 9-inch pan, bake 45-50 minutes.) Do not underbake. Cool in pan for 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners' sugar, if desired.

Glaze

In small saucepan combine - 2 T cocoa - 1 T + 2 tsp Water
1 T oil + 1 T corn syrup. Cook + stir over low heat until
mix is smooth. Remove from heat. Immediately beat
in 1 C Conf. sugar. Drizzle over cake