

7 Minute Icing

1 1/2 CUPS SUGAR
1/4 TSP. CREAM OF TARTAR
1/4 TSP. SALT
1/3 CUP WATER
2 TSP. LIGHT CORN SYRUP
2 EGG WHITES
1 TSP. VANILLA EXTRACT

In a medium saucepan, add 6 cups of water and bring to a boil. While waiting on it to boil, combine all ingredients (except vanilla) in a large glass bowl and blend with an electric hand mixer until all ingredients are combined.

Place the glass bowl with blended ingredients on top of the saucepan with boiling water and set a timer for 7 minutes. Beat with a hand mixer on the highest setting for the entire 7 minutes. Take icing off the heat when the timer goes off, add vanilla, then beat an additional 2 minutes. Ice cake immediately. DO NOT DO THIS WITHOUT A TIMER!

“This icing is delicious, light and fluffy. It is so creamy and so delicious on fresh coconut and devil’s food cakes!” -Tammy

Chocolate Coffee Layers

2 1/2 CUPS SELF-RISING FLOUR (WHITE-LILY)
 1/2 TSP. SODA
 1 TSP. BAKING POWDER
 3/4 CUP COCOA
 2 1/4 CUPS GRANULATED SUGAR
 1 STICK SALTED BUTTER (ROOM TEMPERATURE)
 3/4 CUP COOKING OIL
 3 EGGS ROOM TEMP.
 1/2 CUP SOUR CREAM
 1 CUP MILK
 1 CUP HOT DARK EXPRESSO (STRONG COFFEE)
 2 TSP. VANILLA FLAVORING
 OR TSP. IF EXTRACT

Preheat oven to 350 degrees. In large separate mixing bowl whisk together flour, soda, baking powder, and cocoa and set aside. Using an electric mixer and mixing bowl, mix sugar, butter, cooking oil, and eggs. Add sour cream and milk. Begin adding dry ingredients 1/2 cup at a time. After adding 1 1/2 cups of dry ingredients, add hot coffee. Finish adding flour. Add vanilla. Batter will be thin. Pour into 3 well-greased and floured round cake pans, or into one 13"x9"x2" sheet pan. There is too much batter for two cake pans. Don't fill cake pans over 3/4 "full. Bake until middle of cake rises, and sides begin to pull away from edges of pan. Do not open oven to check until 25 minutes has passed for round layers and 30 minutes has passed for sheet cake. Watch close at end and take out when toothpick comes out clean.

"Very, very moist cake layers! This is my favorite homemade chocolate cake layer." -Tammy