

Double Delight Devil's Food Cake

1/2 CUP SHORTENING
1/2 CUP SALTED BUTTER, ROOM TEMPERATURE
2 CUPS BROWN SUGAR
2 LARGE EGGS, ROOM TEMP.
2 CUPS ALL-PURPOSE FLOUR (WHITE LILY)
1/2 CUP COCOA
1 TABLESPOON BAKING POWDER
1 TEASPOON SALT
1 TEASPOON BAKING SODA
1 CUP BUTTERMILK
2 TSP. VANILLA
TWO 9" CAKE PANS, GREASED AND FLOURED

Preheat oven to 350 degrees F. Cream the shortening, butter & sugar, then add eggs one at a time. In a separate bowl, sift the flour, baking powder, salt, and baking soda together. Add cocoa to the mixer along with vanilla. Mix until well blended. Add 1/2 of dry ingredients, then add the buttermilk, then add rest of dry ingredients. Pour batter into two well-greased 9" pans and bake at 350 degrees F for 30-35 minutes. Toothpick should come out clean and the cake should pull away from the pan. Ice with *Chocolate Marshmallow Frosting!*

Frosting recipe on page 104!

Chocolate Mound Cake

Frosting

2 CUPS SUGAR
2 TABLESPOONS COCOA
1/2 CUP SALTED BUTTER
12 OZ. CAN EVAPORATED MILK
1 TSP. VANILLA EXTRACT

Mix sugar and cocoa with a wire whisk, then add all other ingredients (except vanilla) and cook over medium heat, stirring constantly until it reaches soft ball stage. Place in a mixing bowl and add vanilla. Beat until it is pour-able (slightly thickened), then pour all over the top of the cake.

Chocolate Marshmallow

Icing

16 REGULAR SIZED MARSHMALLOWS
4 BLOCKS OF SEMI-SWEET BAKERS' CHOCOLATE
2 TABLESPOONS SALTED BUTTER
1/4 CUP WATER
1 TEASPOON VANILLA EXTRACT
3 CUPS POWDERED SUGAR
1/4 TEASPOON SALT

Melt butter, chocolate, salt, marshmallows, and water in a large saucepan over low heat. Put powdered sugar in a bowl, then pour the chocolate mixture into the sugar and mix well. Icing is sticky and runny. Spread on to frozen cake layers and enjoy!