

# German Chocolate Layers

2 1/2 CUPS ALL-PURPOSE FLOUR (WHITE-LILY)  
 1/2 CUP COCOA  
 2 TSP. BAKING POWDER  
 1/2 TSP. BAKING SODA  
 1/2 TSP. SALT  
 1 STICK MARGERINE OR SALTED BUTTER  
 1/2 STICK SHORTENING (1/2 CUP)  
 2 CUPS SUGAR  
 3 RAW EGGS (ROOM TEMP)  
 1 CUP EVAPORATED MILK  
 1/2 CUP WATER  
 1 TSP. VANILLA EXTRACT

Preheat the oven to 350 degrees. In large separate mixing bowl combine flour, cocoa, baking powder, soda, and salt. Whisk together well. Using an electric mixer and mixing bowl, mix butter, shortening, and sugar until fluffy. Add eggs one at a time, mixing in between each addition. Add milk and water. Start adding dry ingredients 1/2 cup at a time. After all dry ingredients are added, add vanilla. Mix at a medium speed for 2 minutes. Pour into 3 well-greased and floured round cake pans, or one 13"x9"x2" sheet pan. If using round cake pans, do not use two because there is too much batter. Do not fill round cake pans over 3/4 full. Bake until middle of cake rises, and cake begins to pull away from sides 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 moist cake layers. Ice with German Chocolate icing recipe, page 66. This is Chris's favorite cake. He likes it with round layers because he gets more icing."-Tammy*