



Old-Fashioned Layer Cake

Cake Ingredients:

2 squares (2 oz.) unsweetened chocolate
1 cup sugar
½ cup whole milk
1 ½ tsp vanilla extract
1 stick butter
1 cup sugar

2 large eggs
2 1/8 cups cake flour (can use 100% soft
winter wheat all-purpose flour), sifted
1 ½ tsp baking soda
½ tsp salt
½ cup buttermilk

Cake Directions:

Cut chocolate into small pieces. Bring 1 cup sugar and whole milk to a boil in a saucepan over medium heat. Remove from heat. Add chocolate and stir until melted. Stir in vanilla. Set aside to cool.

Cream butter and remaining 1 cup sugar until light and fluffy. Add eggs one at a time, beating well after each addition. In separate bowl, sift together flour, baking soda, and salt. Pour over creamed mixture. Add buttermilk and beat together on low speed. Do not over beat! Pour in chocolate syrup that has been cooling and beat 30 seconds. Scrape down sides and bottom of mixing bowl and beat additional 30 seconds.

Prepare two 9-inch baking pans by applying a thin layer of shortening to bottom and sides. Place a circle of waxed paper on bottom of pan, and apply shortening to waxed paper. Sprinkle with flour. Pour batter into each pan. Bake in 350 degrees F preheated oven for about 22 minutes, or until it tests done. Remove from oven and let set about 5 minutes, then remove from pans. Cool thoroughly. Spread fudge frosting between layers, on sides, and on top.

Cake can also be filled between layers with a spread made by mashing 2-3 large bananas with 1-2 tsp sugar to taste.

Fudge Frosting Ingredients:

1 stick butter
2 cups sifted powdered sugar
3 squares (3 oz.) unsweetened chocolate,
melted

1 tsp vanilla extract
2-4 Tbsp warm milk

Fudge Frosting Directions:

Beat butter, sugar, chocolate, and vanilla together on medium speed. Add just enough milk to reach spreading consistency (start with 2 Tbsp milk and add more if needed). Beating on medium speed and using warm (not hot) milk helps make it a shiny frosting.

-submitted by Mary Oxendine
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