

CHOCOLATE REQUEST CAKE

INGREDIENTS:

Cake*

- ❖ Butter ½ cup
- ❖ Unsweetened chocolate squares 3 ea
- ❖ Sugar 2 Cups
- ❖ Eggs 2 ea
- ❖ Water 1 Cup
- ❖ Flour 2 ¼ Cups
- ❖ Baking soda 1 ½ tsp
- ❖ Salt ¼ tsp
- ❖ Milk ¼ Cup
- ❖ White vinegar (distilled) 1 tsp

Filling

- ❖ Cream cheese 8 oz.
- ❖ Sugar ½ cup
- ❖ Whip topping 2 Cups
- ❖ Oreo cookies 12 ea

Glaze

- ❖ Semi-sweet chocolate 4 oz
- ❖ Butter ¼ Cup

METHOD:

Cake

1. Preheat oven to 350°. Lightly grease and flour two nine inch round cake pans.
2. In a small pan melt the butter or margarine with the unsweetened chocolate.
3. Set aside to cool slightly.
4. Cream together the sugar and the eggs until light in color. Add the chocolate mixture to the eggs and temper mixture by beating well (so you don't end up with scrambled eggs!)
5. Add 1 cup boiled water (still warm) and blend well. Mixture will be very liquid.
6. Mix together the flour, baking soda, and salt. Add this mixture to the chocolate mixture and blend well.
7. Mix together the vinegar and the milk and stir into the chocolate batter. Pour into prepared pans.
8. Bake at 350 degrees F (175 degrees C) for 30 minutes or until a toothpick inserted in the center comes out clean.

Filling

1. Beat cream cheese and sugar in large bowl with mixer until blended.
2. Crush cookies to a coarsely crushed texture.
3. Gently stir in COOL WHIP and crushed cookies.

Glaze

1. Microwave chocolate and butter in small microwavable bowl on HIGH 2 min. or until butter is melted.
2. Stir until chocolate is completely melted. Cool 5 min.

Finish

1. Place 1 cake layer on plate, spread with cream cheese mixture.
2. Top with remaining cake layer.
3. Spread top with chocolate glaze; let stand 10 min. or until firm.
4. Keep refrigerated.

Note:

* 1 package of Devils Food Cake Mix may be used in place of cake scratch recipe if desired.

