Chocolate Cake

**Ingredients:**

2 eggs

1 2/3 cups sugar, **divided**

1 ½ cups milk, **divided**

3 **squares** unsweetened baking chocolate

½ cup shortening

1 tsp. vanilla

1 ¾ cups flour, **sifted**

1 tsp. baking soda

½ tsp. salt

# **Instructions:**

Preheat oven to 350 degrees.

Prepare 2 8” or 9” cake pans (line with wax paper)

1. In a small saucepan combine 1 slightly beaten egg, 2/3 cups sugar, ½ cup milk and chocolate.
2. Cook and stir over medium low heat until chocolate melts and mixtures comes **just to a boil**. Set aside to cool.
3. Using large mixer with paddle attachment, **cream** 1-cup sugar together with shortening until light and fluffy. (**about 5 minutes**) Stop mixer and scrape down sides occasionally.
4. Add vanilla and 1 egg beating well.
5. Sift together flour, baking soda and salt in a separate bowl.
6. Add flour mixture to creamed mixture **alternating** with 1-cup milk, beating after each addition. (1/3 flour, ½ milk, 1/3 flour, ½ milk, 1/3 flour)
7. **Blend** in chocolate mixture.
8. Pour batter into prepared pans.
9. Bake for 25-30 minutes. Center of cake will spring back when finished.

10.Allow to cool slightly. Wrap individual layers in plastic then foil. Label and freeze.

**Butter cream Icing**—Use to ice cakes

½ cup solid shortening

½ cup butter, softened

1 tsp. vanilla

4 cups sifted confectioners’ sugar (approx. 1 lb.)

¼ cup milk

Directions:

1. In large bowl cream shortening and butter with electric mixer. Add vanilla.
2. Gradually add sugar 1 cup at a time, beating well on medium speed.
3. Scrape sides and bowl often.
4. When all sugar has been mixed in, icing will appear dry.
5. Add milk and beat at medium speed until light and fluffy.
6. Keep bowl covered with a damp cloth until ready to use.
7. Will last in an airtight container for 2 weeks. Rewhip before using.

**Wilton Decorator Icing-Use for flowers, borders, writing.**

1 lb. confectioner’s sugar

1 cup shortening

2 T. warm water

½ tsp. salt

1 tsp. vanilla

1 tsp. light corn syrup

icing colors

**Directions:**

1. Sift confectioner’s sugar. Set aside.
2. In large mixer bowl, cream the shortening on medium speed for 3 minutes.
3. Dissolve salt into warm water.
4. Add water, corn syrup, and vanilla to shortening and mix.
5. Gradually add sugar, no more than 1 cup at a time stopping to scrape down sides.
6. Mix on low for 2 minutes.

**Stiff Dough used for flowers**:

Remove 1 cup of icing for flowers. This can be divided further and colored different colors. (Add coloring a little at a time until desired color is reached)

**Medium stiffness used for borders and flowers with petals that lie flat.**

In remaining icing, add 2 tsp. water. Thoroughly mix.