

Devil's Food and Cheese Cake

Ingredients:

- DEVIL'S FOOD CAKE
- 4 squares unsweetened chocolate
- 4 tablespoons Crisco
- 2 eggs... yolks
- 2 cups sugar
- 1 tsp vanilla
- 2 cups flour
- ¼ tsp salt
- 1 tsp soda
- 1 ¾ cup buttermilk
- CHEESECAKE
- 2 8 oz pkgs cream cheese
- 2/3 cup sugar
- 3 eggs
- 1 tsp vanilla
- 1 cup sour cream
- 2 tbs sugar
- 1 tsp vanilla
- CHOCOLATE BUTTER CREAM FROSTING
- 2/3 cup softened butter
- 2 boxes confectioners' sugar
- ½ cup whole milk
- 3 tsp vanilla
- ¼ tsp salt
- 6 one oz squares unsweetened chocolate

Directions:

TWO LAYERED DEVILS FOOD CAKE:

Preheat oven to 350°. In a mixing bowl melt 4 squares of chocolate with 4 tbs Crisco. Add two cups sugar, egg yolks, and 1 tsp vanilla until creamy, fold in flour, salt and soda. Add buttermilk. Divide equally into 2 round 9" cake pans and bake at 350° until done. Set aside.

CHEESECAKE: makes 2

In a mixing bowl beat cream cheese, sugar, eggs and vanilla until creamy. Pour into a 9" spring form pan. Bake at 350° for 30 minutes. Remove from oven for 10 minutes. Mix sour cream, 2 tbs sugar and 1 tsp vanilla and spread on top of cheesecake and place back in oven for 10 minutes longer. Remember to bake 2 of these cheesecakes.

ICING

In a mixing bowl, beat icing ingredients until creamy. Layer as follows: Devil's food cake, icing, cheesecake, icing, cheesecake icing, Devil's foodcake. Ice the entire cake after layering.

I find this is easier to make if you make layers ahead and freeze.



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