

FROSTING A LAYER CAKE

Place one layer, top side down, on the plate. Spread the layer with filling or Frosting almost to edge – the weight of the top layer will push it to the edge. Place the second layer, top side up, on the filling, so the flat bottoms of the two layers face each other, keeping the top layer from cracking or sliding off. Frost sides of cake thinly to set any loose crumbs. then apply a second, generous layer of frosting, swirling it up to make a ½” ridge above rim of cake, swirling the frosting or leaving it smooth., as you like, decorate if desired.

Makes one 8” chocolate cake.