

3/4 Tbsp. Baking Soda
1/3 Cup Butter
1/4 Cup Cocoa
2 3/4 Teas. Buttermilk

*Roselyn
Choc.
Cake*

1 3/4 Cup Cake Flour
1 1/2 Teas Salt
1/3 Cup Crisco Shortening
1 3/4 Cup Granulated Sugar

1 1/2 Cup Buttermilk, divided

3 Whole Eggs

CHOCOLATE CAKE
ROSELYN

Preheat oven to 350*. Lightly grease two 8" cake pans; set aside.
Add Baking Soda, Butter, 2 3/4 teaspoons Buttermilk, Cocoa, Cake Flour, Salt, Shortening, & Sugar into mixing bowl. Mix 2" at low speed.
Add 1/4 cup Buttermilk and mix for 3" at medium speed. Scrape bowl.
Add 1/2 cup Buttermilk and mix for 2" at low speed. Scrape bowl.
Add 3 whole eggs and mix for 2" at low speed. Scrape bowl.
Add 3/4 cup Buttermilk and mix for 3" at low speed. Scrape bowl.
Pour batter into cake pans, filling 1/2 full and baking ~25".
Remove from oven, immediately invert cake onto serving plate, cool.
Makes one 2-layer 8" chocolate cake or one 1/4 sheet cake, 2 doz cupcakes.

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.
