

Rich Devil's Food Layer Cake & Frosting

Recipe from Executive Chef Terry Dox



Cake

4 ounces unsweetened chocolate

1/2 cup water

1 stick unsalted butter

1 cup granulated sugar

1/2 cup brown sugar

1 tsp vanilla

2 eggs

2 cups sifted all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

2/3 cup evaporated milk

Preheat oven to 350°. Butter and flour 2 9"-round cake pans. Melt chocolate and 1/2 cup water in the top of a double boiler, let cool. Cream the butter, sugar, and brown sugar until light and fluffy, about 5 minutes. Add the vanilla and the eggs one at a time. Beat well after each addition. Beat in the chocolate and mix well. Sift together the flour, soda, and salt. Add to the batter alternating with milk. Stir by hand just until the batter is completely blended and pour evenly into pans. Bake for 30 - 35 minutes or until tester comes out clean. Cool on racks and turn out the cakes for complete cooling.

Frosting

2 ounces semi-sweet chocolate
1 ounce unsweetened chocolate
2 egg whites
1 ½ cups granulated sugar
¼ teaspoon cream of tartar

1/3 cup cold water
Pinch of salt
1 teaspoon vanilla extract
½ cup white chocolate chips
½ cup dark chocolate chips

Melt first two chocolates. Allow to cool and put aside. Place egg whites, sugar, cream of tartar, cold water, and salt in the top of a double boiler, beat with hand mixer for one minute. Place the pan over steaming hot water, but not boiling, and continue beating for 6 – 7 minutes until mixture is very thick and fluffy. Remove from heat. Fold in by hand the vanilla and melted chocolate.

Place one cake on serving dish and coat with frosting. Place second layer and top with more frosting. Coat sides of cakes. Sprinkle with white and dark chocolate chips. (Frosting recipe can be doubled for thicker coverage.)

Serves 10 – 12.