

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Devil's Food Layer Cake (Card 1 of 2)

1 C. unsweetened cocoa powder
1 1/2 C. boiling water
4 large eggs
1 Tbsp. vanilla extract
3 1/2 C. sifted cake flour
2 1/4 C. sugar
1 tsp. baking soda
1 tsp. salt
1 1/2 C. unsalted butter, softened

Preheat oven to 350°. Grease three 9-inch round cake pans, line the bottoms with parchment or wax paper, and grease again.

In a medium bowl, whisk together cocoa and boiling water until smooth. Cool to room temperature.

In a second medium bowl, lightly combine eggs, about 1/4 of the cocoa mixture, and the vanilla.

In a large mixing bowl, combine the remaining dry ingredients. Mix on low speed for 30 seconds. Add butter and remaining 1/4 of the cocoa mixture. Mix on low speed until dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 1/2 minutes to aerate and develop cake's structure. Scrape down the sides.

Gradually add the egg mixture to batter in three batches, beating for 20 seconds after each addition to incorporate ingredients and strengthen structure. Scrape down the sides.

Scrape batter into prepared pans and smooth surface with a spatula. Pans will be about half full. Bake 20–30 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center. [The cakes should start to shrink from sides of pans only after removed from the oven.]

Let the cakes cool in the pans on racks for 10 minutes. Loosen the sides with a small metal spatula and invert onto greased wire racks. To prevent splitting, reinvert so that the tops are up and cool completely before wrapping airtight.

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Chocolate Ganache Frosting for Devil's Food Layer Cake (Card 2 of 2)

4 3-ounce bars bittersweet chocolate
1 2/3 C. heavy cream
1/4 C. unsalted butter, softened (optional)
2 Tbsp. Cognac

Break the chocolate into pieces and process in a food processor until very fine.

Heat the cream to the boiling point and, with the motor running, pour it through the feed tube in a steady stream. Process a few seconds until smooth. Transfer to a bowl and cool completely.

Gently stir in the optional butter and/or Cognac. Allow to cool for several hours until consistency of frosting. If using butter, whisk for a few seconds to aerate. The color will lighten.

[These recipes are on pp. 62–63 and pp. 269–270 of *The Cake Bible* by Rose Levy Beranbaum.]

