



BONUS CARD

Cakes & Frostings

CHOCOLATE TRUFFLE CAKE



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- 1 cup cocoa
- 2 cups boiling water
- 1 cup butter or margarine, softened
- 2½ cups sugar
- 4 large eggs
- 1½ teaspoons vanilla extract
- 2¾ cups all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt

Chocolate Truffles

- 2 to 3 tablespoons milk
- Satiny Chocolate Frosting
- 2 (1.75-ounce) bottles chocolate sprinkles

Combine cocoa and boiling water, stirring until smooth. Let cool.

Beat butter, sugar, eggs, and vanilla at high speed of an electric mixer until light and fluffy, about 5 minutes. Combine flour, soda, baking powder, and salt. Add to butter mixture alternately with cocoa mixture; beat at low speed, beginning and ending with flour mixture.

Pour batter into 3 greased and floured 9-inch cakepans. Bake at 350° for 25 to 30 minutes. Cool in pans 10 minutes. Remove from pans; let cool on wire racks.

Prepare Chocolate Truffles. Combine milk and three-fourths of truffle mixture; beat at high speed until spreading consistency. Spread between cake layers.



■ Place wax paper strips under cake to keep pedestal clean. When decorating is complete, discard wax paper.

Spread Satiny Chocolate Frosting smoothly on top and sides of cake. Pat chocolate sprinkles on sides of cake; place truffles on top. Chill. Yield: one 3-layer cake.

Chocolate Truffles

- 1 (12-ounce) package semisweet chocolate morsels
- ¼ cup plus 2 tablespoons butter or margarine, cut into cubes
- ¼ cup plus 2 tablespoons sifted powdered sugar
- 1 tablespoon whipping cream
- 2 tablespoons chocolate sprinkles

Place chocolate morsels in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts. Remove container of chocolate from over boiling water. Add butter, powdered sugar, and whipping cream; beat at medium speed of electric mixer until butter melts and mixture is smooth.

Place one-fourth of truffle mixture in a small bowl; cover and let stand in a cool dry place 1 hour (do not refrigerate). Set aside remaining truffle mixture to spread between layers of cake.

After one-fourth of truffle mixture has set for 1 hour, shape into 12 equal-size balls; roll balls lightly in chocolate sprinkles. Yield: 1 dozen truffles and filling for one 3-layer cake.

Satiny Chocolate Frosting

- 1 cup semisweet chocolate morsels
- ½ cup milk
- 1 cup butter or margarine
- 2½ cups sifted powdered sugar

Combine chocolate morsels, milk, and butter in a large saucepan; cook over medium heat, stirring constantly, until smooth. Remove from heat; blend in powdered sugar. Set pan in bowl of ice water; beat at medium speed until frosting holds its shape. Yield: about 3 cups.