

I WILL HAVE YOUR SOUL DEVIL'S FOOD CAKE

Grease and flour two 8" or 20 cm round cake pans.
Preheat oven to 350° F or 180° C / gas mark 4.

Ingredients

2 cups or 220g flour cups of all purpose flour
¾ cup or 90g unsweetened cocoa powder
1 tablespoon baking powder
½ cup or 110g butter or shortening
¾ cup or 150g of caster sugar
2 eggs, one at a time
1 teaspoon vanilla extract
1 ½ cup or 360 ml whole milk
½ cup or 110 ml sour cream

Sift together and whisk in a bowl:

2 cups or 220g flour cups of all purpose flour
¾ cup or 90g unsweetened cocoa powder
1 tablespoon baking powder

In a different larger bowl, mix in medium with a hand mixer:

½ cup or 110g butter or shortening
¾ cup or 150g of caster sugar

Beat until light and fluffy, then add:

2 eggs, one at a time
1 teaspoon vanilla extract

Continue mixing for 2 minutes

In a bowl or large measuring cup with a spout whisk together:

1 ½ cup or 360 ml milk
½ cup or 110 ml sour cream

Add one half of the liquid to the butter mixture and mix well. Add one half of the flour/cocoa to the butter and milk mixture, stir by hand until all ingredients are wet, then beat for one minute, scraping the bowl. Repeat with the remaining wet and dry ingredients. Divide batter between the two prepared cake pans and bake in preheated 350° F or 180° C / gas mark 4 oven for 35 minutes or until toothpick inserted in the center comes out clean.

Frosting:

Add black gel food dye to 3 cups of your favorite homemade or prepared chocolate frosting to make it black. Ice the cake in a "devil-may-care" fashion and use a red decorative icing to inscribe with an ominous message for full effect.

