

I WILL HAVE YOUR SOUL DEVIL'S FOOD CAKE

Grease and flour two 8" round cake pans. Preheat oven to 350° F.

Ingredients:

- 2 cups all purpose flour
- ¾ cup unsweetened cocoa powder
- 1 tablespoon baking powder
- ½ cup butter or shortening
- ¾ cup caster sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 ½ cup whole milk
- ½ cup sour cream
- 3 cups homemade or store-bought chocolate frosting
- Black gel food dye
- Red decorative icing



1) In a medium bowl, sift together and then whisk:

- 2 cups all purpose flour
- ¾ cup unsweetened cocoa powder
- 1 tablespoon baking powder

2) In a different larger bowl, use a stand or hand mixer to mix:

- ½ cup butter or shortening
- ¾ cup caster sugar

3) Beat until light and fluffy, then add:

- 2 eggs, one at a time
- 1 teaspoon vanilla extract
- Continue mixing for 2 minutes

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

- 1½ cup whole milk
- ½ cup sour cream

5) Add one half of the milk and sour cream mixture to the butter mixture and mix well. (Reserve the second half for step 7)

6) Add one half of the flour/cocoa mixture to the butter and milk mixture. (Reserve the second half for step 7)

7) Stir by hand until all ingredients are wet, then beat for one minute, scraping the bowl. Repeat steps 5 and 6 with the reserved ingredients.

8) Divide batter between the two prepared cake pans and bake in preheated 350° F 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 an ominous message for full effect.