

CHOCOLATE CAKE

1st place winner

Capital Confectioners Cake and Sugar Art Show 2006

Submitted by Janette Pfertner of Pflugerville, Texas

1/2 lb. butter - softened	3/4 C cocoa
1 1/2 C granulated sugar	2 tsp. baking soda
4 large eggs	1 tsp salt
1 1/2 C flour	2 1/4 C milk
1 tsp vanilla	

Cream butter, add sugar. Add eggs one at a time. Sift flour, cocoa, baking soda and salt together. Add dry ingredients to wet, alternately with milk and vanilla. Pour batter into 3 prepared 9 inch pans. Bake at 350° about 30 minutes until toothpick comes out clean.

CHOCOLATE IRISH CREAM ICING

1/2 lb. shortening	1/2 C water
1 lb. butter - softened	1 tsp salt
1/4 C Irish Cream liqueur	1 Tbsp vanilla
4 lbs. powdered sugar	1 1/2 C cocoa

Cream butter and shortening. Dissolve salt in water. Add all wet ingredients to shortening/butter mixture. Add cocoa and 1 lb. of powdered sugar. Mix well, scrape sides of mixing bowl. Add remaining powdered sugar. Mix well. Add more Irish Cream if icing is too thick or thicken with more cocoa.