

1st Place – Inspired by Music

Antoinette Conner

Devil's Food Chocolate Cake

- 3 cups sugar
- 2-3/4 cups all-purpose flour
- 1 cup HERSHEY'S Special Dark Cocoa
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4 eggs
- 1 ½ cups butter
- ¼ cup instant coffee
- 1 cup Amoretto Liqueur
- 2 teaspoons vanilla extract
- 2 cup boiling water

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease 3 - 9 inch round cake pans. In medium bowl, pour boiling water over cocoa and instant coffee, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside.
2. In a large bowl, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla and ½ cup of liqueur. Add the flour mixture alternately with the cocoa mixture. Spread batter evenly between the 3 prepared pans.
3. Bake in preheated oven for 25 to 30 minutes.
4. Turn out cakes onto cooling rack, pour remaining liqueur over warm cakes
5. Allow to cool.

Chocolate Icing

- 1/4 cup melted butter (not margarine)
- 1/2 cup unsweetened cocoa powder
- 1/3 cup milk
- 1 tsp. vanilla extract
- 1/4 tsp. salt
- 3 cups confectioners sugar

In a large bowl, combine the butter and cocoa powder. Beat these ingredients on a medium speed until mixed thoroughly. Next, add in the milk, vanilla extract and salt. Beat at medium speed until smooth. Gradually add in the confectioners sugar, continuing to beat a medium speed until the icing is smooth and creamy. For a thinner icing, add 1/2 teaspoon of milk while beating.

"Sugar, Sugar" by Baby Bash was my inspiration for this cake. The song makes reference to sugar taking you to a higher level. That is what this cake does.