

GRANDMA CYNTHIA'S CREAM DEVIL CAKE

(aka Deal Island Cake)

From "House of Windsor" cookbook

1 -4oz. pkg. German Sweet chocolate

½ cup boiling water

1 cup butter

2 cups sugar

2 cups flour

1 cup buttermilk

4 eggs, separated

1 tsp. vanilla

2 tsp. baking soda

½ tsp. salt

Pour boiling water over chocolate to melt; cool. In a bowl, cream butter and sugar. Next beat in egg yolks, then stir in vanilla and melted chocolate; set aside. Mix flour, soda and salt together. Add flour mixture alternately with buttermilk to chocolate mixture. Beat egg whites until stiff peaks form and fold into batter last. Pour batter into two 9" cake pans. Bake in a 350° oven for 30 minutes. Cool. Frost with the following icing.

Icing

2 cups sugar

1 stick butter

1 cup evaporated milk

1 tsp. vanilla

In a heavy pan, combine the above ingredients. Cook on medium heat 15 to 20 minutes, stirring constantly. Remove from heat and add 1 teaspoon vanilla. Tilt pan and beat for about 10 minutes to get spreading consistency. Enough icing to cover 2 layers.

CREAM DEVIL CAKE

From "Good things to Eat From St. Peter's Fare II Cookbook"

2 cups cake flour or 1 2/3 cups all- purpose flour

1 ½ cups sugar

2/3 c cocoa

1 ½ tsp baking soda

1 tsp salt

1 ½ c buttermilk

½ c shortening

2 eggs

1 tsp. vanilla

In a large bowl, combine all ingredients. With electric mixer, blend 30-seconds on low speed, scraping bowl constantly. Then beat 3 minutes on high speed, scraping bowl occasionally. Pour into greased and floured baking pan. Bake at 350°. If using an oblong pan (13x9x2), bake for 30 to 40 minutes. If using two 8 or 9 inch round pans, bake 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool. Frost with the following icing.

Cream Devil Cake Icing

2 cups sugar

1 cup evaporated milk

½ cup butter (not margarine)

1 ½ tsp vanilla

In a heavy saucepan, combine sugar, cream and butter. Cook over medium heat, stirring constantly until mixtures begins to boil. Cook approximately 17 minutes or until mixture forms a soft lump when dropped in cold water. Remove from heat. Add vanilla. Hand beat until mixture thickens and reaches spreading consistency. (It can take a while.) Then working quickly, frost cake. If icing becomes too thick during process, add a few drops of water to make it more spreadable.