

Mary Ada's   
*Smith Island Cake*

**For the Cake:**

- 4 eggs
- 1/2 cup evaporated milk
- 1 cup tap or bottled water
- 1/3 cup vegetable oil
- 1/2 stick butter
- 1 box *Classic Yellow Duncan Hines cake mix*  
(any cake mix will work, but I prefer Duncan Hines)

Directions: Place all ingredients in bowl and mix for 10 minutes. Put roughly 3/4 cup batter in greased cake pans (I use a light coating of Pam cooking spray). Use the back of a spoon to gently and evenly spread the batter to cover the bottom of each pan. Place in a 350° oven and bake for 8 – 10 minutes or until the edge starts to brown. Batter should yield 8 layers.

**For the Icing:**

- 1 lb. powdered sugar
- 3 heaping Tbsp. Hershey's Dry Cocoa
- 1/2 cup evaporated milk
- 1 stick cold butter

Directions: Put powdered sugar, cocoa, evaporated milk in medium sauce pan and mix together. Add cold butter. Place over high heat, stirring constantly until ingredients are combined and butter is melted. Remove from heat and whip icing a few times before icing cake. Icing should have a glossy appearance.

**Putting it all together:**

Add dollop of icing in the middle of the cake plate or cardboard round and put the first layer in place. Add a large spoonful of icing to the top of the layer and, working quickly, spread the icing to the edges of the cake. Place the second layer and repeat process through the seventh layer. Once you add the top layer of cake, spread your icing on the sides of the cake first, and then finish by frosting the top of the cake.

Notes: