

## **Aunt Emily's Devils Food Cake with White Icing**

**Submitted by Amanda Povall Tailyour**

Cake:

Cook in a double boiler:

3/4 cup Cocoa

3/4 cup sugar

3/4 cup whole milk

Yolk of 1 large egg

Stir for about 10 to 15 minutes until the above mixture begins to thicken. Remove from the heat, set aside and cool.

3/4 cup butter

2 cups sugar

2 large eggs

1 cup whole milk

3 cups sifted flour (sifted before measuring)

1 teaspoon soda in flour

1 teaspoon vanilla

Cream butter and sugar. Add eggs one at a time and beat. Alternate adding milk and flour (soda added to the flour) beginning and ending with the flour. Add the chocolate mixture and the vanilla. This makes a three-layer cake using three 9-inch pans. Cook at 350° for 30 minutes or until by inserting a tooth pick it comes out clean.

### **White Icing for Devil's Food Cake**

4 cups sugar

1/3 cup Karo

1 cup water

Pinch of cream of tartar

Pinch of salt

3 egg whites

2 teaspoons vanilla

Combine the first five ingredients and stir over heat until the mixture begins to boil. Cover and boil for 2 minutes to dissolve sugar crystals on the side of the boiler. Continue cooking until mixture “spins a thread” or test with candy thermometer to a temperature of 230°.

Beat the egg whites until stiff. Pour the cooked syrup over the egg whites and continue beating until icing is stiff enough to stand in peaks. Add vanilla. Icing is ready to ice the 3-layer white cake above. Add hot water to icing as needed to thin it.