

CHOCOLATE CAKE WITH WHIPPED CREAM FROSTING

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Cake Ingredients:

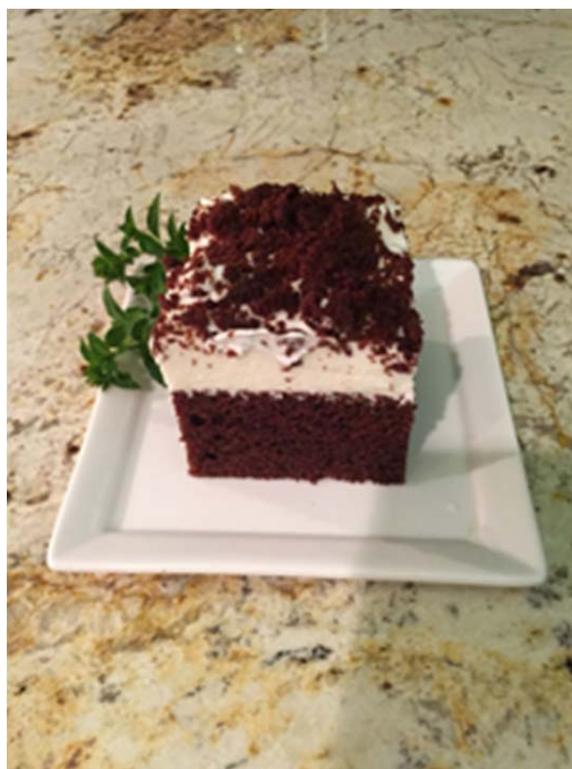
- 1 Chocolate Cake Mix that requires oil as opposed to butter as an ingredient
- 4 eggs
- 1/3 cup vegetable oil
- 1/2 cup coffee
- 1/2 cup whole milk
- 1 tablespoon pure vanilla
- 1/2 teaspoon salt

Whipped Cream Frosting Ingredients: (enough to thinly frost a 9 inch cake)

- 2 cups heavy cream
- 2 1/2 teaspoons cornstarch
- 1/3 cup powder sugar
- 1 teaspoons pure vanilla extract

Note:

- I like a thick layer of whipped cream, so I have doubled the recipe



Directions:

Preheat oven to 350 degrees. Prepare a 9 x 13 baking pan by spraying with non-stick cooking spray. In a large bowl, mix together eggs, coffee, milk, oil, vanilla and salt. Add the cake mix and beat at medium speed for 2 minutes. Pour the batter into the prepared pan and bake for approximately 25 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and cool. Once the cake is completely cooled it is ready to frost with the whipped cream. I wanted to dress up the cake a little so I removed the slightly cooled cake from the pan and placed on a plate. As cakes typically rise unevenly and have a slight hump in the center, I like to thinly slice off the hump and create a flat top. Once the cake cools completely, I crumble the topping and let dry. I use the crumbs to dress the cake.

I prefer a thick layer of whipped cream, so I doubled the recipe. To prepare whipped cream frosting, place metal bowl and wire whisk beater or beaters in freezer to chill. In a small saucepan, combine the powdered sugar and cornstarch and whisk until mixed. Slowly whisk in 1 cup (1/2 cup if you do not double the recipe) heavy cream until smooth.

Place on medium heat and stir constantly to prevent scorching at the bottom, until mixture thickens and almost comes to a boil. Remove from heat, transfer to a bowl and set aside stirring occasionally until it reaches room temperature.

Very Important!!! Make sure it is completely cooled before adding to the remaining, cold heavy cream.

Remove the bowl and beaters from the freezer. In the chilled bowl combine the remaining 3 cups (1 1/2 cups if you do not double the recipe) of heavy cream and vanilla and beat with the chilled whisk of your mixer until the cream begins to hold shape. It will still be rather loose. While still beating, add the powdered sugar mixture a little at a time.

Beat just until the mixture forms stiff peaks when the beater is raised and is spreadable. Be careful not to over beat or it will become butter. Use immediately or refrigerate until ready to serve. After frosting the cake, sprinkle with cake crumbs. Enjoy!