

Cakes

Cocoa Creme Cake and Filling

Two layer cake with white icing. Double recipe to make three layers.

1/2 cup cocoa
1 cup sugar
1/2 cup water
1/2 cup flour
1 teaspoon baking powder
1/2 teaspoon vanilla
1 egg yolk
2 egg whites (beaten light)
1 cup milk (Filling)
1/4 cup sugar (filling)
2 egg yolks (filling)
1 tablespoon cornstarch (filling)
1/8 teaspoon salt (filling)
1/2 teaspoon vanilla (filling)

Make filling first. Mix all filling ingredients in bowl and set aside.

Grease and flour two layer-cake pans. (Three pans if a third layer is desired.)

In a bowl, mix cocoa, sugar, water, flour, baking powder, vanilla and egg yolk. Mix well.

Beat two egg whites light. Fold into the batter.

Pour evenly into cake layer pans.

Bake in 350 degree oven for 20 minutes (23 minutes for 3 layers).

Cover cake with icing.

Per Serving (excluding unknown items): 1168 Calories; 12g Fat (8.3% calories from fat); 18g Protein; 273g Carbohydrate; 16g Dietary Fiber; 213mg Cholesterol; 511mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1 Lean Meat; 1 1/2 Fat; 13 1/2 Other Carbohydrates.