

# Spumoni Cake with Chocolate Glaze

Janka Sieracki

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 package yellow cake mix*  
*4 eggs*  
*3/4 cup oil*  
*8 ounces sour cream*  
*4 ounces maraschino cherries*  
*4 drops red food coloring*  
*1/3 cup chopped walnuts*  
*4 drops green food coloring*  
*2 ounces unsweetened chocolate, melted*  
**GLAZE**  
*1 cup confectioner's sugar*  
*2 ounces unsweetened chocolate, melted*  
*2 to 5 tablespoons warm water*

In a bowl, combine the cake mix, eggs, oil and sour cream. Blend together and beat for 2 minutes. Divide the batter into thirds.

In a bowl, mix the cherries and red food coloring into one-third of the batter mixture.

In a bowl, mix the walnuts and green food coloring into the second third of the batter mixture.

In a bowl, add the unsweetened chocolate to the final third of the batter mixture.

Turn the chocolate batter into a greased and floured tube pan.

Turn the cherry batter into the tube pan on top of the chocolate batter.

Turn the walnut batter into the tube pan on top of the cherry batter.

**DO NOT SWIRL THE BATTERS TOGETHER.**

Bake in a 350 degree oven for 50 to 60 minutes.

Make the chocolate glaze: In a bowl, combine the confectioner's sugar, unsweetened chocolate and warm water. Mix well.

Glaze the cake when cooled.

Per Serving (excluding unknown items): 5903 Calories; 377g Fat (55.4% calories from fat); 77g Protein; 605g Carbohydrate; 26g Dietary Fiber; 959mg Cholesterol; 3886mg Sodium. Exchanges: 2 1/2 Grain(Starch); 5 Lean Meat; 1/2 Non-Fat Milk; 72 1/2 Fat; 37 Other Carbohydrates.