

Tuxedo Cake

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Servings: 16

1 package (two-layer size) Devil's Food cake mix
1 package (3.9 ounce) chocolate instant pudding
1/4 cup milk
1 1/2 packages (8 ounce each) cream cheese, softened
1/2 cup butter, softened
1 1/2 teaspoons vanilla
6 cups powdered sugar
3 ounces Baker's semi-sweet chocolate, divided
1 ounce Baker's white chocolate
1/2 tub (8 ounce) Cool Whip, DO NOT THAW

Preparation Time: 30 minutes

Preheat the oven to 350 degrees.

Prepare the cake batter. Bake as directed on the package for two nine-inch round cake layers, blending the dry pudding mix and the milk into the batter before pouring into the prepared pans. (The batter will be thick.) Cool the cake layers for 10 minutes. Remove from the pans to wire racks. Cool completely.

Meanwhile, beat cream cheese, butter and vanilla in large bowl with mixer until blended. Gradually beat in sugar. Make chocolate curls from 1 oz. each semi-sweet and white chocolates (see tip); refrigerate until ready to use.

Cut each cake layer horizontally in half. Stack on plate, spreading 3/4 cup cream cheese frosting between each layer. Spread remaining frosting onto top and side of cake.

Microwave COOL WHIP and remaining semi-sweet chocolate in microwaveable bowl on HIGH 1-1/2 min., stirring after 1 min.; stir until chocolate is completely melted and mixture is well blended. Cool 5 min. Pour over cake, letting excess drip down side. Garnish with chocolate curls. Keep refrigerated.

How to Make Chocolate Curls

Microwave chocolate on HIGH a few seconds to warm it slightly. Draw vegetable peeler slowly over flat bottom of each chocolate piece to form thin curls.

Per Serving (excluding unknown items): 305 Calories; 14g Fat (39.0% calories from fat); 2g Protein; 46g Carbohydrate; 0g Dietary Fiber; 40mg Cholesterol; 125mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 3 Other Carbohydrates.