

Great Chocolate Cakes

(Continued from Page B3)

flour. Place 4 ounces chopped chocolate in metal bowl. Pour boiling water over, stir until melted. Set aside to cool. Finely grind 2 ounces chocolate in food processor.

Sift flour, cocoa, soda, baking powder, and salt into a large bowl. Resift 2 times. Using another bowl, beat sugar, butter, and oil until well blended, approximately 4 minutes. Add eggs 1 at a time, beating well after each addition. Add cooled chocolate mixture. Beat 1 minute. Gradually add dry ingredients and beat on low speed till combined, about 1 minute. Increase speed to medium and beat 4 minutes. Add buttermilk, sour cream, vanilla, and finely ground chocolate and mix on low speed 1 minute. Spoon batter evenly between the three pans. Divide remaining chocolate chips evenly sprinkling over each pan. Bake until toothpick comes out clean—approximately 25 minutes.

TRUFFLE FILLING:

1 1/4 cups sugar
1 cup whipping cream
5 1/2 ounces Hershey's unsweetened chocolate
1 stick butter
1/4 cup Hershey's semisweet chocolate chips
1 1/2 teaspoons vanilla

Combine first 4 ingredients in a medium saucepan. Stir constantly over high heat until sugar dissolves. Reduce heat to medium and cook without stirring until reduced, about 10 minutes. Remove from heat. Add remaining ingredients and stir until melted and smooth.

Cool. (Can be prepared 1 day ahead. Cover and let stand at room temp.)

FROSTING:

3/4 cup butter
1 cup Hershey's Cocoa
4 cups confectioners' sugar
1/2 cup hot milk
2 teaspoons vanilla

In small saucepan over low heat melt butter, add cocoa, stirring constantly until smooth and slightly thickened. Remove from heat. Set aside to cool. In large mixer bowl combine sugar and milk; beat until smooth. Add chocolate mixture and vanilla. Beat on medium speed until smooth and slightly thickened—about 5-10 minutes. Cool at room temperature until spreading consistency.

Spread truffle filling between cake layers. Then frost cake with chocolate fudge frosting. Garnish as desired.

CHOCOLATE RIBBONS:

1 1/2 pounds white chocolate
1 cup light corn syrup
Melt chocolate in double boiler, stirring frequently. Remove from heat and stir in corn syrup. Refrigerate overnight. Set at room temperature at least 4 hours prior to rolling dough out. Roll dough into strips using powdered sugar and a pasta maker. Fashion ribbons into any decoration desired.

Second Place

COCOA-NUT LAYER CAKE

CAKE LAYERS:

1/2 cup unsweetened Hershey's Cocoa
1/2 cup boiling water
1 3/4 cups unsifted all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1/2 cup butter, softened
2 cups granulated sugar
2 eggs
1 teaspoon vanilla extract
1 1/3 cups buttermilk
1/2 cup finely chopped pecans
1 cup heavy cream

In a small bowl, mix cocoa with boiling water, cool completely. Preheat oven to 350° degrees. Grease and flour three 8" layer cake pans. Sift flour, baking powder, soda and salt. Combine butter, sugar, eggs and vanilla. Beat at high speed until fluffy. At low speed, blend in flour mixture (in fourths), alternately with buttermilk: Begin and end with flour mixture, beat just until smooth. Measure 1 2/3 cups batter into a small bowl. Stir in pecans. Pour into prepared pan. Add cocoa mixture to remaining batter; mix until smooth; divide evenly between other pans. Bake 30-35 minutes. Cool 10 minutes on rack; remove from pans; cool completely. Whip heavy cream until stiff.

FROSTING:

Mix 1/4 cup Hershey's Cocoa with melted 1/4 cup shortening, let cool.

In mixer beat:

1 pound confectionary sugar
1 egg white
1/2 cup shortening
1/8 cup milk
1/2 tablespoon flour
1/2 teaspoon vanilla extract
Cooled cocoa mixture
Beat on high 5 minutes.
To assemble cake:

Place one chocolate layer on plate. Spread with half of the whipped cream. Place the nut layer on next; spread with rest of whipped cream. Top with remaining chocolate layer. With spatula, spread frosting on the side and top.

Third Place

CHOCOLATE MOCHA LATTICE CAKE

FOR THE CAKE: mix together
2 cups sugar
2 cups flour
1 cup Hershey's unsweetened cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
3 large eggs
1 cup buttermilk
Beat on low and slowly add:
1 cup strong coffee, cooled
1/2 cup vegetable oil
2 teaspoons vanilla

Beat until just blended, then mix on medium for 3 minutes.

Grease 3 8" pans and dust with Hershey's unsweetened cocoa. Pour batter evenly into prepared pans and bake 350° 25-30 minutes; cool for 10 minutes and remove from pans. Cool completely and split each layer in half.

FILLING: in a tightly covered container, shake together

5 tablespoons flour
1 cup milk
Cook over medium high heat, stirring constantly until mixture thickens and pulls away from sides of the pan. Cool, without stirring. In another bowl beat together:

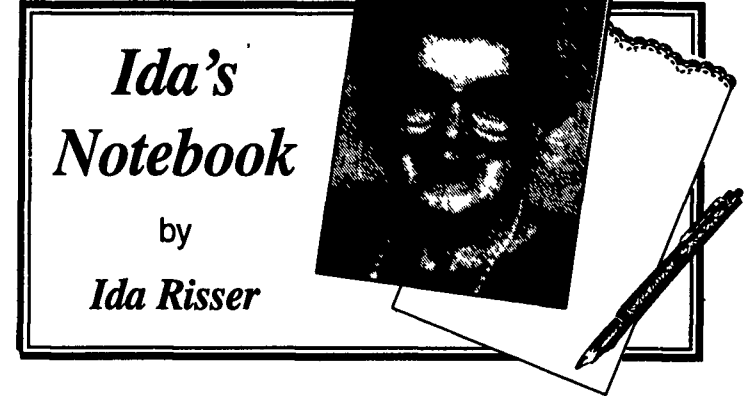
1 cup softened butter
1 cup sugar
1 teaspoon vanilla
Add flour mixture and beat

until smooth. Place one cake layer on plate and spread with 1/5 of filling. Top with another cake layer and repeat, ending with a cake layer.

MOCHA BUTTERCREAM: beat together until spreadable
3 sticks softened butter
3 cups 10x sugar
1/3 cup Hershey's unsweetened cocoa
1 teaspoon vanilla

1/4 cup hot water & 1/2 teaspoon instant coffee, cooled
Cover tops and sides of cake and refrigerate 15-30 minutes.

Finishing touches!: finely chop or "blenderize" 3 Hershey Skor candy bars. Press into sides of cake 2/3 of the way up. Melt 1/4 pound of candy coating chocolate and pipe onto wax paper in desired shape. Freeze until firm and place on cake.



We had our annual family gathering at our home after Christmas. But, we were disappointed as only half of the invited people came. Some were ill, some were too tired, and some did not offer any explanation.

One result of this is that we are left with lots of food. There are more snacks than you could name in our freezer and cupboard. A sister from Michigan sent a box of cheese, candy, and nuts. It was practically untouched. I suppose we will slowly use these leftovers.

Some arrangements this year contained beautiful holly from our daughter's tree in Atlanta. She sent a large bag of cuttings. The leaves are quite glossy and the berries extra red and bright. Some were shared with a neighbor. Now everything must be torn apart and

put away.

It is time to fill scrapbooks with items that I've cut from the newspaper. Fitting them on the pages takes time. Also, my collection of photos from 1994 has amounted to hundreds, as people give me some, and those too must be arranged in an album. Some are going to go into a large trunk with other pictures as there are simply too many.

My sister, Anna, gave gifts that took a lot of work. She hand-painted some thirty crockery flower pots with nine little Dutch maids and did a beautiful job. Then she filled each pot with a thriving flower plant. Because not all of our children were home this season, I will have the job of keeping the plants healthy until I see my children—that will probably be next summer. I will do the best that I can to care for them.

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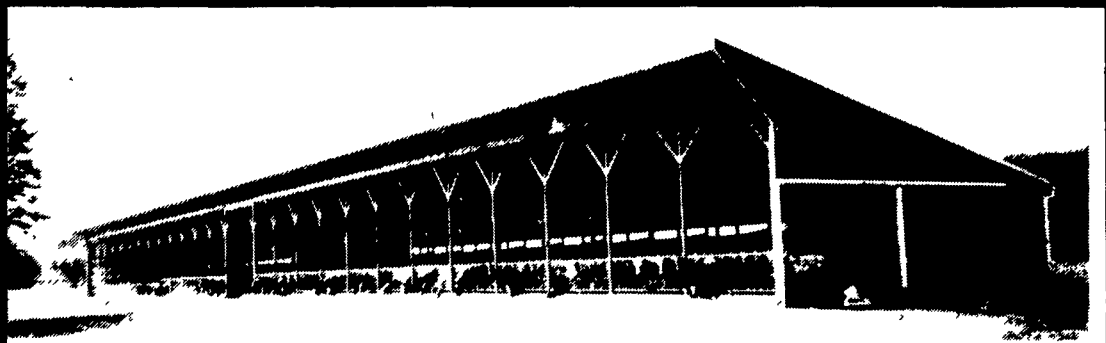
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