

Great Grandma Pugh's Coca-Cola Cake

2 sticks oleo or 1 cup margarine or butter
2 tbsp. cocoa
1 cup coca cola
1 1/2 cups small marshmallows
2 cups flour
2 cups sugar
1/2 cup buttermilk
1 tsp. vanilla
1 tsp. soda
2 eggs

Frosting

1 stick oleo or 1/2 cup margarine or butter
6 tbsp. coca cola
3 tbsp. cocoa
1 (1 lb.) pkg. powdered sugar
1 cup nuts, optional

Combine butter, cocoa, coca cola and marshmallows in a double boiler and bring to a boil. Mix together the flour and sugar and add to the liquid mixture then beat for two minutes. Add the buttermilk, vanilla, soda and eggs. Bake in a 13 x 14 inch pan at 340° for 40 minutes. For the frosting, mix together the ingredients and pour over the hot cake and cool well.

Terry Northup • Glasgow

Chocolate Dream Cake

1 (18.25 oz.) pkg. dark chocolate cake mix
1 (8 oz.) pkg. cream cheese, softened
1 (16 oz.) tub chocolate ready-to-spread frosting
1 (16 oz.) container Cool Whip
Chocolate sprinkles

Bake cake mix according to package directions for a 13 x 9 inch pan. Let cool thoroughly. Combine softened cream cheese with chocolate frosting. Beat until fluffy. Spread over the top of the cooled cake. Top with Cool Whip and spread evenly. Then add chocolate sprinkles over the top of the Cool Whip. Refrigerate immediately and store in refrigerator until serving time.

Bobbi Burtness • Shelby

Turtle Cake

1 German Chocolate cake mix
4 oz. butter, softened
1 1/2 cups water
1/2 cup oil
1 can sweetened condensed milk
1 lb. bag caramels, unwrapped
1/2 to 1 cup chopped pecans

Frosting

4 oz. butter
3 tbsp. cocoa
6 tbsp. evaporated milk
1 lb. confectioner's sugar
1 tsp. vanilla

Combine the cake mix, butter, water, oil and half of the can of sweetened condensed milk and mix well. Pour half of the batter into a greased, floured 13 x 9 inch baking pan. Bake in a preheated 350° oven for 25-30 minutes or until toothpick inserted comes out clean. In a saucepan over low heat, combine caramels and the remaining half of the can of sweetened condensed milk. Stir mixture, heating until caramels are melted and mixture is smooth. Spread over the baked cake layer. Sprinkle generously with chopped pecans, (save some for the top of the cake). Cover with remaining cake batter. Bake for 25-30 minutes longer, or until toothpick inserted comes out clean. Frost with Turtle Cake Frosting when cake is completely cool. For the frosting, combine butter, cocoa and milk in a small saucepan. Heat, stirring until butter is melted and mixture is well blended. Remove from heat. Add confectioners sugar and vanilla. Spread over cooled cake. Sprinkle rest of chopped pecans on top.

Sandra Olds • Victor

Mississippi Fudge Cake

1 cup margarine or butter
3 1/2 tbsp. cocoa
4 eggs
2 cups sugar
1 1/2 cups flour
1 tsp. vanilla
1 cup chopped pecans
1 pkg. miniature marshmallows

Frosting

3 1/2 tsp cocoa
1 cup margarine or butter
1 1/2 cup milk
1 tsp. vanilla
1 pkg. powdered sugar

Melt margarine or butter and cocoa together. Cream together with sugar, eggs and vanilla. Add flour and pecans. Bake at 350° for 30 minutes. Sprinkle marshmallows on top of cake. Return to oven until marshmallows are melted. For the frosting, bring cocoa, margarine or butter and milk to a boil. Add powdered sugar and vanilla. Spread on cake after it is cool.

Linda Clark • Broadus

Big Dry Mud Cake

1 cup butter
1/2 cup cocoa
1 1/2 cup flour
1 1/2 cup nuts, chopped
2 cups sugar
4 eggs, beaten
1/2 tsp. salt
1 tsp. vanilla
1 jar marshmallow crème

Melt butter and cocoa together. Remove from heat and stir in sugar and eggs. Mix well. Add flour, salt, nuts and vanilla. Mix well. Bake in 9 x 13 inch pan at 350° for 30-45 minutes. Remove from oven and spread jar of marshmallow crème over cake. Frost with your favorite chocolate frosting.

Questa Curtiss • Circle

Chocolate Cherry Cake

1 (1 oz.) square unsweetened baking chocolate
1/4 cup butter
1 cup white sugar
1 egg
1/4 cup plain yogurt
1 (4 oz.) jar maraschino cherries (and juice), chopped
1 cup sour milk or buttermilk
1 3/4 cups all purpose flour
1 tsp. baking soda

In the top of a double boiler, heat chocolate until melted, stirring occasionally. Remove from heat and cool to luke-warm. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in eggs one at a time, then stir in yogurt, chocolate and cherries with juice. Stir together the flour and baking soda and beat into the creamed mixture alternately with the sour milk. Pour batter into a 9 x 13 inch greased and floured pan. Bake at 350° for 30 to 40 minutes or until a toothpick comes out clean.

Quick Fudge Frosting

1 cup sugar
1/3 cup milk
1 square unsweetened baking chocolate, chopped
1/4 cup Crisco, no substitute

Combine ingredients in saucepan, bring to a rolling boil and time exactly 1 minute. Remove from heat. Cool to room temperature. Add 1 teaspoon vanilla and beat like you would fudge. When it starts to lose its shine, spread quickly on cake.

Marlene Gerer • Denton

Black Forest Torte

1 3/4 cups all-purpose flour
1 3/4 cups sugar
1 1/4 tsp. baking soda
1 tsp. salt
1/4 tsp. baking powder
2/3 cup soft margarine
4 squares (1 oz. each) unsweetened chocolate,
melted and cooled
1 1/4 cups water
1 tsp. vanilla
3 eggs

Chocolate Filling

2 bars (4 oz. each) German sweet cooking chocolate, divided
3/4 cup soft margarine
1/2 cup chopped toasted almonds

Crème Filling

2 cups whipping cream
1 tbsp. sugar
1 tsp. vanilla

In a mixing bowl, combine all cake ingredients except eggs. Mix on low speed to blend, then beat 2 minutes at medium speed, scraping bowl often. Add eggs; beat 2 more minutes. Pour 1/4 of batter (about 1 cup) into each of four greased and floured 9-inch round cake pans (larger will be thin). Bake at 350° for 15-18 minutes or until cake tests done. Cool slightly and remove from pans. Meanwhile, for chocolate filling, melt 1 1/2 bars of chocolate. Cool. Combine with margarine; stir in almonds. Set aside. For cream filling, combine all ingredients in a small mixing bowl; whip until stiff peaks form. Spread 1/2 of the chocolate filling on one cake layer; spread 1/2 of the cream filling on second layer. Repeat layers, ending with cream filling on top. Do not frost sides. Make chocolate curls with remaining half bar of chocolate to garnish top of torte. Refrigerate until serving time.

Jane Bailey • Corvallis