

DADDY's BIRTHDAY CAKE

Description

My mother, Barbara (Bobbie) Mackie would always make this for my father, John Mackie's birthday. It is a nice chocolate cake with cut up marshmallows between the layers and a marshmallow frosting

Ingredients

- 1/2 cup Vegetable Shortening like Crisco or Spry
- 3 tsp salt
- 1 tsp vanilla
- 1 cup sugar
- 2 eggs, unbeaten
- 3 ozs unsweetened chocolate, melted
- 2 tsps baking powder
- 1/2 tsp baking soda
- 2 cups flour (all purpose)
- 1 cup milk

Instructions

AND 24 regular size MARSHMALLOWS

Combine shortening, salt and vanilla. Add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add melted chocolate and blend well.

Add baking powder and soda to flour and sift 3 time or whisk together in a bowl. Add small amounts of flour to creamed mixture, alternately with milk, mixing after each addition until smooth. Pour batter into two 8-inch greased layer pans.

Bake at 350 degrees 30 - 35 minutes. Cool in pans 10 minutes and then turn out.

Cut 24 marshmallows in halves with scissors pressing cut sides against cake. Arranged on top of each layer. Spread Choco-Mallow Frosting between layers and on top and sides of cake.

CHOCO-MALLOW FROSTING

3 tablespoons vegetable frosting

2 1/4 cups confectioner's (XXXX) sugar

1 1/2 tablespoons butter

1/4 teaspoon salt

4 ounces unsweetened chocolate

1/4 teaspoon vanilla

7 tablespoons milk

Melt shortening, butter and chocolate together over hot water. Whisk confectioner's sugar and salt together. Pour hot milk over combined sugar and salt and stir until sugar is dissolved.

Add vanilla. Add chocolate mixture and beat until smooth and thick enough to spread, Makes enough frosting to put between layers and on top and sides of Choco-Mallow Cake.

Summary

Yield: 12

Source: Barbara Mackie cut this out of a magazine.

Prep Time: 45 minutes

Category: Cakes

Cuisine: American

Tags: .