

Chocolate Devil Food Cake

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1
h 10 m

Serves:  12

Contains:   

Preference: Parve

A basic, easy chocolate cake, perfect for a birthday or Shabbat dessert.

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (10)

Main ingredients

- 1 cup **Gefen Cocoa**
- 2 cups boiling water
- 2 and 1/2 cups sugar
- 5 eggs
- 2 teaspoons **Gefen Vanilla Extract**

- 1 cup shortening or oil
 - 2 and 1/2 cups flour
 - 1/2 teaspoon salt
 - 1 teaspoon baking soda
 - 1 and 1/2 teaspoons **Haddar Baking Powder**
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Start Cooking

Prepare the Chocolate Devil Food Cake

1. Preheat oven to 350 degrees Fahrenheit. Line a nine- by 13-inch pan with parchment paper.
2. Dissolve cocoa in water.
3. Beat eggs and sugar until light and fluffy.
4. Add dry ingredients alternately with liquids.
5. Pour into prepared pan. Bake for one hour.

Tip:

When cool, top with a simple **chocolate ganache**.

Credits

Styling and Photography by Tamara Friedman