THE J.M. SMUCKER Co

Milk Chocolate Fudge Layer Cake

Prep Time	Cook Time	Serves	Difficulty
25 mins	50 mins	24	N/A

Ingredients

- **Cake:**
- 1 cup (250 mL) milk chocolate chips
- 1 cup (250 mL) all vegetable shortening
- 1 can (354 mL) Carnation® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 1/2 cup (125 mL) vinegar
- 3/4 cup (175 mL) sugar
- 4 eggs
- 2 tsp (10 mL) vanilla extract
- 2 1/2 cups (625 mL) Robin Hood® Best For Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1/2 cup (125 mL) cocoa powder
- 2 tsp (10 mL) baking soda
- 1 tsp (5 mL) baking powder
- 1/2 cup (125 mL) semi-sweet chocolate chips
- **Icing:**
- 8 oz (250 g) cream cheese, softened
- 1/2 cup (125 mL) butter, softened
- 6 cups (1.5 L) icing sugar
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) elted and slightly cooled milk chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease two 9" (23 cm) cake pans.

Step 3:

Melt chocolate and shortening together in a small saucepan. Cool.

Step 4:

Combine, in a large bowl, evaporated milk and vinegar. Reserve.

Step 5:

Beat in a medium bowl using an electric mixer on medium speed, sugars, eggs and vanilla until mixture is thick, about 3 to 5 minutes. Fold in chocolate mixture. Beat until combined.

Step 6:

Mix in a separate large bowl, flour, cocoa powder, baking soda and baking powder. Add half of dry mixture to wet ingredients. Add milk mixture and then remaining dry mixture. Fold in chocolate chips. Divide batter between the two prepared cake pans.

Step 7:

Bake in preheated oven for 45 to 50 minutes or until a toothpick inserted in centre of cakes comes out clean.

Step 9:

Beat cream cheese and butter until light and well combined. Add icing sugar 1 cup (250 mL) at a time, beating well after each addition. Beat in vanilla extract and chocolate. Thin out with 1 to 2 tbsp (15 to 30 mL) of milk if necessary.

Step 10:

Slice each cake in half horizontally to create 4 layers. Spread first layer with about 1 cup (250 mL) icing, continue with each layer, icing top and sides of cake. Refrigerate until ready to eat.

Images

