

# DRINKS & DESSERT

## *Sarah's Chocolate Cake*

*When Lane and I went to Mesa, AZ, for the weekend, I didn't have time to prepare much, which included sewing Eliza's Halloween costume for her. When we came home on Halloween night, Sarah had finished Eliza's poodle skirt for her, helped everyone carve pumpkins, and made an amazing chocolate cake! She said she was ready to not be the "fake mom." (Yet Sarah surpassed me! I've never make cake on Halloween.)*

*I made the cake for Kenyon's birthday in April 2012 and got to share it as well with Stephanie Price, my first violin teacher, who was in town for her son's wedding. We played the Bach Double and "Where Can I Turn for Peace?" It was truly delightful! What a gift a beloved teacher is! She is marvelous.*

6 squares Baker's brand semi-sweet chocolate 3/4 cup (1 1/2 sticks) butter  
1 1/2 cups sugar  
3 eggs

2 teaspoons vanilla  
2 1/2 cups flour, divided 1 teaspoon baking soda 1/4 teaspoon salt  
1 1/2 cups water

Preheat oven to 350 F. Microwave chocolate and butter (low temp, short intervals) until butter is melted. Stir until chocolate is melted. Stir in sugar. Add eggs, 1 at a time, mixing on a low speed until well blended. Add vanilla; mix well.

Add 1/2 cup of flour and the baking soda and salt; beat until well blended. Add rest of flour alternately with water, blending well after each addition. Pour evenly into 2 greased and floured 9-inch round cake pans. (I like to cut out a circle of parchment paper for the bottom of the pan to make it easier to handle.)

Bake 35 minutes or until toothpick inserted into center comes out clean. Cool in pans 10 minutes; remove. Cool completely on wire racks.

*This recipe comes from kraftfoods.com and is called "BAKER'S ONE BOWL Chocolate Cake."*

*How I made the cake for Kenyon's birthday:*

Filling:

1 1/2 cups whipping cream  
powdered sugar (maybe 1/8-1/4 cup?) powdered vanilla (maybe 1 tsp.?)

Ganache:

1/2 cup cream  
1/2 cup chocolate chips

handful of chopped pecans

Whip the cream and then add the sugar and vanilla. (Liquid vanilla is fine, too.) Spread it over the first layer. Melt the chips in the cream on low heat, stirring constantly (or in the microwave on short intervals like above). When completely combined, pour over the top of the cake and spread it gently so that it drips down the sides. Sprinkle the top with chopped nuts (I used pecans).