

10-Layer Chocolate Cake

Recipe from Kary Woods, Adel, GA

CAKE

1 stick of margarine	1 cup milk
1/2 cup Crisco	3 cups self-rising flour, sifted
6 eggs	2 tsps vanilla
2 cups sugar	(Icing recipe on back)

Cut ten 8 1/2" circles of parchment paper and place one in the bottom of ten 8 1/2" aluminum foil pans. Butter and flour cake pans. Cream margarine & Crisco together then cream this mixture with the sugar. Add eggs one at a time and beat well. Next add the milk and flour alternately beginning and ending with flour. Beat this mixture well. Blend in vanilla. Put about 2/3 cup of batter in each pan and attempt to spread evenly. Bake on 350 degrees for 8-12 minutes (until cake is golden brown). Depending on the size of your oven, you can bake 3 to 4 at a time. You can make the layers as thick or as thin as you want them to be, just remember to adjust cook time accordingly.

ICING

2 cups sugar	1 tbsp of water
1-1/2 sticks margarine	1-1/2 cups evaporated milk
6 heaping teaspoons cocoa	(2 small cans)

Melt margarine. Add sugar. Cook on low until sugar is dissolved. Add cocoa and continue to cook on low. When all is blended, add the milk. Add the water. Let cook until it comes to a boil, stirring constantly. Let cool SLIGHTLY before icing the cake, but not completely. The icing is easier to work with if it's still a little warm. This is not a thick, heavy icing.

Additional tip: If you're concerned with how the cake looks (probably like chocolate covered pancakes), you can ice with a heavier frosting to make it even. A dark chocolate buttercream is superb! Though this WILL make it a little less authentic...