

# Triple Layer Chocolate Cake with Raspberry Filling

Preheat the oven to 350°F. Grease and flour 3 8" round cake pans.

2 c. melted shortening    2 c. sugar  
Mix the sugar and shortening together well.

Melt 1 c. semi-sweet chocolate chips and pour in 2 c. sour milk and mix together until blended and warm. Add 2 tsp. baking soda to the mixture. Pour this into the sugar mixture and blend well.

Next, add 1 tsp. of salt and 1 tsp of vanilla and 2 eggs. Mix well and then add 3 c. flour. Beat for 2 minutes.

Divide the batter between the 3 cake pans. Bake for 35-40 min. or until the cake springs back when touched. Allow to cool 10 minutes before turning out of pans.

Frost the bottom layer with Chocolate frosting. Add the second layer and put on the raspberry cream layer. Next, add the top layer and cover the entire cake with chocolate frosting. Decorate with sprinkles, raspberries and more cream.

Don't forget the candles!

## Chocolate-Cacao Frosting

Melt ½ c. of Cacao dark chocolate and mix in and heat half a cup of milk. Stir until well blended.

In a mixing bowl, put 1 ½ lbs. of confectioners' sugar and 3 heaping T. of shortening. Blend together slowly. Add the milk and chocolate mixture and begin to blend. Add a T. of milk at a time until it reaches the desired consistency. Finally, pour in 1 tsp. of vanilla and a dash of salt. Beat until smooth.

## Raspberry Cream

Whip 1 c. whipping cream. When almost fully whipped, sweeten with 3 T. powdered sugar. Add one container (1/2 pint) of raspberries, mashed and fold into the cream. (Reserve a few berries for decoration.)