

LAURENA'S BOILED CHOCOLATE CAKE RECIPE

(Makes 1 - 9 inch layer)

Preheat oven to 350°

Mix together in a sauce pan:

- 1 goose egg size lump of Crisco
- 2 oz baking chocolate (*tip*: buy this at the Potsdam COOP and estimate high)

Add to above:

- 1 Cup strong coffee and **Boil (Stir constantly)**; **Pour** into mixing bowl
- 1 Cup Sugar - mix well
- 1 egg
- 1 teaspoon vanilla

Mix separately and **Add** to above:

- 1 Cup of flour
- 1 teaspoon baking soda
- a pinch of salt

Bake at 350° until done

Coconut Filling for Cake

In a sauce pan **Mix** and **Boil**:

- 1 Cup Sugar
- ½ Cup Milk

Add:

- 1½ Cups Angel Flake Coconut and **Cook** until thick (soft ball stage)

Add:

- 2 Tablespoon butter
- 1 teaspoon vanilla

Cream Cheese Icing

Cream together:

- ½ Cup unsalted butter (room temperature)
- 2 eight-ounce packages of cream cheese (room temperature)
- 4 Cups powdered (10x) Sugar
- (*Note: most recipes call for vanilla - Laurena chooses not to add it*)

Store in refrigerator