

Devil's Food Cake with Filling and Icing

Recipe Bio

This typewritten Devil's Food Cake recipe combines butter, chocolate, fresh buttermilk, and Swans Down cake flour for what promises to be a rich, tender cake with a delicate crumb. The real surprise is the filling and icing, where melted chocolate meets fresh orange juice and grated orange rind. The bright citrus flavor would provide a lovely contrast to the deep chocolate richness, giving this classic cake a distinctive twist. With six eggs in the batter and a generous chocolate-orange frosting, this was clearly a cake meant to be something special.

DEVILS FOOD CAKE

1 cup butter
2 cups sugar
 $\frac{1}{2}$ cake (of 1 lb. bar) chocolate
6 eggs (beaten together)
2 cups swansdown flour
1 tsp. soda put in flour, sift 3 times
1 cup buttermilk, fresh
1 tsp. vanilla

FILLING AND ICING

1 pinch salt
1 package confectioners sugar
2 egg whites, well beaten
2 squares chocolate, melted
1 tbs. butter, melted
1 tbs. vanilla

Enough cream to make thin enough to spread, about 2 or 3 tbs.

2 tbs. orange juice and grated rind of 1 orange

Mix all together and spread on cake.