



*This incredibly moist chocolate cake is my go-to recipe. Topped with decadent butter frosting and layers of Skor bits, it will satisfy any chocolate lover. The cake tastes even better the next day, so don't be afraid to make it ahead of time.*

## Chocolate Cake

### *Ingredients*

1/2 cup melted shortening  
1/2 cup unsweetened cocoa powder  
2 cups brown sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups flour  
2 teaspoons baking powder  
2 teaspoons baking soda  
1/2 teaspoon salt  
1 cup milk  
1 cup boiling water

### *Ingredients - Frosting*

3/4 cup unsalted butter  
3 cups confectioners sugar  
2 tablespoons condensed milk  
3 oz unsweetened Baker's chocolate,  
melted and cooled  
1/2 cup Skor bits

### *Instructions*

Preheat the oven to 350°F. Spray and line pans with parchment paper.

Mix the melted shortening with the cocoa powder and set aside. Sift the flour, baking powder, baking soda, and salt and set aside. Separate the egg whites and yolks. In a large mixing bowl, beat the egg whites until light and fluffy. Add the brown sugar and continue beating until the sugar is combined. While beating, add the egg yolks and then add the cocoa mixture. Add the milk to the batter alternatively with the flour mixture, finishing with the milk. Once all the ingredients have been combined, add the boiled water and beat for 1 minute.

Pour into prepared pans and bake for 30 to 35 minutes or until a toothpick inserted in the middle comes out clean. Once done, place on a wire rack to completely cool before frosting.

To prepare the frosting, whip the butter until doubled in size (approximately 3 minutes). Add the sugar and condensed milk and beat on low until fully incorporated. Add the melted chocolate and whip on high speed for 2 minutes.

To prepare the cake, layer the first cake with 3 heaping tablespoons of the icing and sprinkle with Skor bits on top. Place the second and layer and repeat. Place the final layer on top and ice the top and sides with the remaining icing. Sprinkle remaining skor bits along the sides (to finish the bottom edge) and on the top.

Makes three 8" or two 9" round or square pans.