

Recipes from

DEVIL'S FOOD CAKE

A CULINARY MYSTERY BY

JOSI S. KILPACK

Devil's Food Cake

1 cup sour milk (1 cup milk + 2 teaspoons white vinegar or lemon juice OR use 1 cup buttermilk)
2 cups flour
2 cups sugar
 $\frac{2}{3}$ cup unsweetened cocoa
 $\frac{1}{2}$ teaspoon salt
2 eggs
1 cup vegetable oil
1 teaspoon vanilla
1 cup boiling water
1 teaspoon baking soda

For sour milk, mix milk and vinegar in a small bowl. Set aside for five minutes.

In a large bowl, mix together all ingredients except the water and baking soda. Mix until batter is smooth. Add the soda to the boiling water (kids love this part because it bubbles). Add soda/water mixture to batter. Mix well—batter will be thin.

Pour batter into a greased and floured 9x13-inch pan and bake at 350 degrees for 35 to 45 minutes or until middle is set.

If using round cake pans, grease pans very well and cut a round of wax paper to fit inside the bottom of the pans to prevent cake from sticking when removed. Let cake cool five minutes in pans before turning out onto a wire rack.

Serves 12.

*Shawn (i.e. Mint-aholic) likes a teaspoon of mint extract added to the batter.

Sandra's Choccolicious Frosting

½ cup butter
2 tablespoons shortening
1 cup baking cocoa
8 ounces cream cheese
3 cups powdered sugar
1 teaspoon vanilla

Melt butter and shortening. Whisk in cocoa and stir until smooth. Let cool until it is cool enough to touch. Add cream cheese and mix thoroughly. Add powdered sugar and vanilla. Mix well.

Will cover two 9-inch layers or a 9x13 cake.

Jina's Turtle Cookies

1 cup all-purpose flour
⅓ cup cocoa powder
¼ teaspoon salt
½ cup butter, softened
⅔ cup sugar
1 large egg, separated, plus 1 egg white
2 tablespoons milk
1 teaspoon vanilla extract
1 cup pecans, chopped fine
14 soft caramel candies, unwrapped
3 tablespoons heavy cream

Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper or silpat liners. Combine flour, cocoa, and salt in a bowl. Set aside. In a large bowl, beat butter and sugar with an electric mixer on medium-high speed until fluffy. Add egg yolk, milk, and vanilla. Mix until incorporated. Reduce mixer speed to low and add flour mixture until just combined. Refrigerate dough until firm, at least 1 hour.

Whisk the 2 egg whites in another bowl until frothy. Place chopped pecans in another bowl. Roll dough into 1-inch balls, dip in egg whites, then roll in pecans. Place balls 2 inches apart on prepared baking sheets. Using a teaspoon measuring spoon, make an indentation in the center of each ball. Bake 10 to 12 minutes until set, switching and rotating sheets halfway through baking.

While cookies are baking, microwave caramels and cream in a bowl, 1 to 2 minutes, stirring every 30 seconds until smooth. Once cookies are removed from oven, fill each indentation with ½ to 1 teaspoon caramel mixture. Cool 5 minutes, then transfer cookies to wire rack and cool completely.

Makes 3 dozen cookies.

Melinda's French Chocolate

- 1 jar (16 oz.) hot fudge sauce (Mrs. Richardson's is the best)
- 1 pint whipping cream
- ¼ cup powdered sugar
- 1 teaspoon vanilla extract*
- 3 quarts milk, heated (amounts vary)

Heat hot fudge in the microwave until warm and thin enough to pour, but not too hot. In a mixing bowl, whip the whipping cream and add powdered sugar and vanilla when cream begins to thicken. When cream is at the soft-peak stage, slowly add the hot fudge sauce, continuing to whip the cream and chocolate together. Serve by spooning desired amount of French chocolate mixture into a mug and adding heated milk. Stir until combined.

Serves 8.

*Can use mint, orange, or almond extracts in place of vanilla. (Shawn prefers mint—no surprise!)

Angel Snowball Cake

- 1 loaf angel food cake, sliced into ½- to 1-inch slices (day-old cake is easier to slice)
- 1 8-ounce package semi-sweet baking chocolate
- 3 tablespoons water
- 3 tablespoons powdered sugar
- 5 eggs, separated (room temperature)
- ½ teaspoon vanilla
- 1 pint whipping cream
- ¼ cup powdered sugar

Line a 4 to 6 quart bowl with wax paper. Line the bottom and sides of the bowl with slices of angel food cake. In a double boiler, break up chocolate and melt on low heat, adding water and 3 tablespoons powdered sugar when chocolate is mostly melted. Stir until smooth. Remove from heat and add egg yolks, one at a time, stirring well after each addition. Set aside.

In a separate bowl, beat egg whites until stiff. Add vanilla. Carefully fold the egg whites into the chocolate mixture, stirring until combined. Pour chocolate mixture over the sliced cake. Cover bowl with plastic wrap and refrigerate 12 to 24 hours.

An hour before serving, carefully invert bowl onto a large platter. Remove wax paper. Whip whipping cream and ¼ cup powdered sugar. Frost the cake. Refrigerate until ready to serve. (You can refrigerate leftovers for up to four days.)

Serves 12 to 18.

Heavenly Hot Wings

- 1/2 cup soy sauce
- 1/3 cup packed brown sugar
- 1 tablespoon vegetable oil
- 1/2 teaspoon minced fresh ginger root (or 1 teaspoon ground ginger)
- 3/4 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper*
- 1 teaspoon Tabasco sauce (optional)
- 1/2 teaspoon crushed red pepper flakes (optional)
- 2 pounds chicken wings (or legs)
- Blue cheese or ranch dressing (for dipping)

In a medium bowl, combine soy sauce, brown sugar, oil, ginger, garlic powder, and cayenne pepper. (Add Tabasco sauce and red pepper flakes if you like your hot wings hot.) Stir until sugar is dissolved. Put chicken in large zip-top bag and add marinade. Coat chicken completely with marinade. Marinate at least 3 hours (overnight works great).

To cook, pour contents of the zip-top bag into a 9x13 baking dish. Cover with foil and bake at 375 degrees for 35 minutes. (Baking without foil makes for crispier, but dryer, chicken.) Remove foil, turn and baste chicken, and bake uncovered for an additional 15 minutes.

Serve with blue cheese or ranch dressing.

Serves 6 as an appetizer; 4 as a main course.

*Double the cayenne for Jack or Shawn!

Classic Cocoa Mix

*Bre's recipe

- 2 cups non-fat dry milk powder
- 1 cup white sugar
- 3/4 cup unsweetened cocoa
- 1 cup powdered non-dairy creamer
- Dash of salt
- Dash of cinnamon

Combine all ingredients and store in an airtight container. To make cocoa, add 3 tablespoons of mix with 1 cup hot water. Stir until combined.

*Bre loves a scoop of vanilla ice cream added to her cocoa, though Cool Whip works in a pinch.

Killer Nachos

1 pound hamburger
1 packet taco seasoning
¼ cup water
1 bag corn tortilla chips

Toppings

4 cups of cheese (a combination of Monterrey Jack, cheddar, mozzarella, and Colby work the best)
1 (4-ounce) can diced green chilies
1 (4-ounce) can sliced black olives
1-2 diced fresh tomatoes
¼ cup diced onions
Sliced jalapeños, to taste (optional)

Garnish

½ cup guacamole
½ cup sour cream

Preheat oven to 350 degrees. Brown hamburger, drain, and add taco seasoning and water. Simmer and stir until water is well incorporated. Layer half of the corn chips in a 9x13 pan and bake for ten minutes to make chips crispy. Remove from oven and add a layer of hamburger mixture, cheese, and other topping ingredients as desired. Cover with the remaining chips and bake 6 minutes, until cheese begins to melt. Remove from oven and top with remaining toppings. Bake an additional 8 minutes, or until cheese is melted. Garnish hot nachos with a dollop of guacamole and sour cream and serve immediately.

Serves 4 to 6.

*Nachos can be made in the microwave, but the chips won't be as crispy.

*Evil Chicken Dinner by Lars*Dieters beware!

1 pound bacon, cut into bite-sized pieces*

½ to 1 pound boneless, skinless chicken breast, chopped into bite-sized pieces (one large chicken breast will usually do the job)

3 tablespoons chili powder

1 cup brown sugar

Up to ½ cup water, as needed

Cooked rice

In a large pan, cook bacon over medium-high heat until nearly done. Do not drain. Stir in chicken and chili powder. Continue cooking, stirring occasionally, until bacon and chicken are fully cooked. Add brown sugar and cook until sugar is dissolved and sauce begins to thicken, about 4 to 5 minutes. (Be careful once the sugar is added not to let the sauce turn into toffee.) Add water if necessary to thin the sauce, but keep in mind the sauce is more of a coating. Serve mixture over hot rice.

Serves 6.

*Bacon is easier to cut if it's partially frozen.

Died and Gone to Heaven Cake

8 ounces Hershey's chocolate syrup
1 can Eagle Brand sweetened condensed milk
 $\frac{1}{3}$ cup butter
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ gallon vanilla ice cream (softened)*
24 Oreo cookies
 $\frac{1}{4}$ cup butter
8 ounces Cool Whip
2 ounces pecans, chopped

In a medium saucepan, bring chocolate syrup, milk, and butter to a boil. Reduce heat and simmer for 5 minutes. Stir constantly until the mixture becomes thick, like hot fudge sauce. Add vanilla. Remove chocolate sauce from heat and allow to cool completely.

Place ice cream in a large bowl and allow to soften.

Crush 24 Oreos into a graham-cracker crust consistency. (Put the cookies in a zip-top bag and smash them with a rolling pin. Whatever it takes to get the crumbs as fine as possible.) Melt $\frac{1}{4}$ cup butter and mix into the crushed cookies. Pat into a 9x13 pan. Put in freezer for 10 minutes.

When ice cream has softened to the texture of thick icing, spread it with a knife over the Oreo cookie crust. Freeze for 30 minutes.

Pour cooled chocolate sauce over ice cream. Freeze for 30 minutes.

Add a layer of Cool Whip and top with pecans. Cover with foil and freeze for an additional 4 to 6 hours.

Serves 12.

*Shawn would like me to try this with Starlight Mint ice cream.