

Chocolate Cake - - -

FOR THE FREEZER

HERE'S a frozen chocolate cake recipe. You can freeze either the batter or the cake. Food specialist Andrea Mackey recommends freezing cakes never longer than 6 months at 0° F., and 4 months is the limit for frozen batters. Batters frozen longer than this will lose their texture and size when baked. Cakes frozen longer than 6 months lose their fresh flavor and texture.

Use this recipe:

- $\frac{2}{3}$ cup vegetable shortening (or $\frac{1}{2}$ cup shortening plus 3 table-
spoons butter)
- $1\frac{1}{4}$ teaspoon salt
- $1\frac{1}{3}$ cups sugar
- 1 teaspoon vanilla
- 3 squares (ounces) unsweetened
chocolate
- $1\frac{1}{3}$ cups milk (when butter is
used for part of the shortening,
use $1\frac{1}{4}$ cups milk)
- 3 egg yolks
- $1\frac{1}{4}$ teaspoons baking soda
- $2\frac{1}{4}$ cups cake flour
- $1\frac{1}{2}$ teaspoons baking powder-
double-acting type
- 3 egg whites

Directions

1. Mix all ingredients at room temperature.
2. Level all measurements.
3. Sift flour once before measuring. Pile sifted flour lightly into your measuring cup, then scrape off surplus with knife edge.
4. Melt chocolate over hot water, then cool to room temperature.
5. Combine milk, egg yolks, and soda. This mix is called "liquid ingredients" in directions below.
6. Don't sift baking powder with flour. Save out and add near end of mixing.
7. Beat egg whites until stiff enough to hold small, sharp peaks.

Machine mixing

Scrape the sides of the bowl while mixing and keep the bowl revolving.

Follow these instructions:

Combine: Shortening, salt, sugar, vanilla, and chocolate, with mixer running at fast speed for 6 minutes.

(Continued, other side)

Circular of Information 526

Revised January 1955

AGRICULTURAL EXPERIMENT STATION

•

OREGON STATE COLLEGE

•

CORVALLIS

- Add: Half the flour and half the liquid mixture at slow speed for $\frac{1}{2}$ minute.
- Add: Remaining flour and liquid, slow speed, $\frac{1}{2}$ minute.
- Add: Baking powder, slow speed, $\frac{1}{2}$ minute.
- Add: Stiffly beaten egg whites, very slow speed, 3 minutes.

Hand mixing

- Combine: Shortening, salt, and vanilla. Add sugar gradually, creaming thoroughly after each addition.
- Add: Melted chocolate, and beat until thoroughly mixed.
- Add: One-third of the flour and one-third of the liquid ingredients (milk, egg yolks, and soda). Beat 100 strokes.
- Repeat: Add a second portion of flour and liquid. Beat 100 strokes.
- Add: Remaining flour and liquid. Beat 100 strokes.
- Add: Baking powder. Stir, and then beat 200 strokes.
- Add: Stiffly beaten egg whites. Stir and beat 200 strokes.

Containers

Use one of the following types:

1. Pans: three 8-inch, $1\frac{1}{2}$ inches deep, metal or paper. Cut waxed paper liner to fit pan

bottom; no greasing is necessary.

2. Cartons: 3-pint size.
3. Cup cake liners: Any standard size. (Not more than half full.)

Baking

Cool 15 minutes before removing from pans.

1. Metal cake pans, 390° F., 25 to 30 minutes.
2. Paper cake pans, 375° F., 25 minutes.
3. Cup cakes, 375° F., 15 minutes.

Freezing

Prefreeze batters before wrapping. Protect baked cakes from crushing by placing wrapped cakes in boxes or cans. Seal containers, or wrap cakes in moisture-vapor-proof material, such as aluminum foil.

Thawing

Thaw in the oven or at room temperature.

1. If wrapped in aluminum foil, frozen cakes may be placed in an oven, heated to 300° F. for 20 minutes. Do not unwrap before thawing.
2. If wrapping material cannot be heated, for example, pliofilm, cellophane, or waxed locker paper, allow cakes to thaw at room temperature for $2\frac{1}{2}$ to 3 hours. The wrapping material may be left on the cakes or removed as desired.
3. Thaw batters before baking.

This recipe was developed by Andrea Mackey, Home Economist, and Lorraine Larsen, Research Assistant, Department of Home Economics, Agricultural Experiment Station, Oregon State College.