



**Name:** Samuel Vargas

**Dessert Title:** Enchanted Chocolate Cake

**Dessert Ingredients:**

Cake Mix:

- 230 grams of butter
- 1/3 cup of Pure Cocoa
- 5 eggs
- 1 1/2 cups of sugar
- 1 teaspoon of vanilla
- 1 teaspoon of salt
- 1 cup of flour
- 1 teaspoon of baking soda

Frosting:

- 60 grams of butter
- 1/3 cup of pure cocoa
- 2 teaspoon of instant coffee
- 1 can sweet condensed milk
- 1 can of evaporated milk
- 1/4 teaspoon of salt
- 1/4 cup of sugar
- 1 1/2 teaspoon of vanilla
- 1 cup of chopped peanuts

## **Dessert Instructions:**

### **Cake Mix:**

1. Get three round cake pans. grease each pan with pan spray. Then, add wax paper to the bottom of the pan (make sure to cut the paper in the shape of the pan). Add grease to the wax paper. Then apply flour to pan (make sure the whole pan is covered).
2. Preheat oven to 350 F
3. Melt butter and cocoa in a pot. Once melted, let it cooled to room temp. In a medium bowl beat eggs for 5 min or until they are fluffy. While gently beating the eggs (or in a lower resolution), start adding sugar one tablespoon at a time. After all the sugar has been added, start adding the melted butter mix, the vanilla, and the salt. Before adding the flour and baking soda into the mix, make sure to mix and sift the flour and baking soda. After sifting, add the flour and baking soda mix (1/2 cup at a time) into cake mix.
4. Pour equal quantities of mix to each pan. Then put it in the oven for about 25 minutes. check cake with a tooth pick to see if it's ready.
5. Once the cake is done, put the cakes into separate plates so that they can be covered with frosting.

### **Frosting:**

In a pot, in medium heat, melt butter with the cocoa. Add the coffee, condense milk, evaporated milk, salt, and sugar into the pot. With a spoon, gently stir the mix for about 20 minutes and make sure to don't stop mixing the whole 20 minutes. To check if mix is done, drop a spoon into the mix if it the spoon sinks quickly is not ready. once done, mix in the vanilla. While the mix is still hot, cover the cake layers and add peanuts.