



Name: Sam Vargas

Recipe Title: Enchanted Chocolate Cake

Recipe Ingredients:

- ¾ cups of butter
- 1/3 cup of pure cocoa
- 5 eggs
- 1 1/2 cup of sugar
- 1 teaspoon of vanilla
- 1/4 teaspoon of salt
- 1 cup of flour (sifted)
- 1 teaspoon of baking powder (sifted)
- 60 grams of butter
- 1/3 cup of pure cocoa
- 1 teaspoon of instant coffee
- 1 can evaporated milk
- 1 can of condensed milk
- 1/4 teaspoon of salt
- 1/4 teaspoon of vanilla
- 1/4 cup of sugar
- 1 cup of chopped peanuts
- 2 snickers

Recipe Instructions:

1. In a medium pan melt the butter with the cocoa, leaving it to rest in room temperature.
2. In a separate bowl, beat Eggs until risen (on high speed) for a bout 5 minutes. Lower the speed. Little by little pour the sugar, the chocolate mix, vanilla, and salt.
3. Take the flour and baking power and folded into the mixture. Take three pans and grease them.
4. Cover the bottom of the pans with wax paper, then grease the paper.
5. Put a little bit of flour into the pans, tap off the excess.
6. Preheat oven 350 f.
7. Pour equal amount of mixture into pans. Put them into the oven, bake for 25 min. or until toothpick tested.
8. Once done, take out cakes and put them into wire rack to cool off. In a medium pan over medium heat, melt butter and cocoa.
9. After melted, add all ingredients except for peanuts, snickers and vanilla.
10. Keep stirring for 20 mins continuously or until thickens (not too thick).
11. Take out of the heat, put in the vanilla and stir. Put on top of the first layer, put some peanuts, place next layer of cake on top and repeat.
12. Afterwards cover all three layers and place the rest of the peanuts. Let it cool, chop the snickers and place on top of the cake.