**Hazel’s Cherry Chocolate Cake**

**Ingredients:**

* **One 9 inch X 13 inch cake pan**
* **1 tbsp. of soft butter**
* **Small amount of all purpose flour**
* **3 large eggs at room temperature**
* **One 15.25 oz. package of Duncan Hines Perfectly Moist Devil’s Food Cake Mix.**
* **One 21 oz. can of Lucky Leaf Cherry fruit filling & topping**
* **One 12 oz. package of Betty Crocker Whipped Chocolate Frosting**

**Directions:**

1. **Prepare pan by using your clean fingers to smear the soft butter around the bottom and sides of the pan. Sprinkle with all purpose flour and shake off any excess.**
2. **Beat the room temperature eggs until light and fluffy.**
3. **Preheat oven to 350 degrees.**
4. **Combine cake mix and beaten eggs and mix well. Add the cherry filling and mix until blended. (Don’t use an electric mixer on this step.)**
5. **Fill the cake pan.**
6. **When oven reached 350 degrees, place the cake pan on the center rack, and bake for 35 to 40 minutes. After about 30 minutes, begin testing the cake with a toothpick near the center. If the toothpick comes out clean, the cake is done.**
7. **Wait until the cake has completely cooled.**
8. **Empty the package of frosting into a bowl, add 3 tsp. of water, and whip air into it using an electric mixer. This increases the volume, and makes it easier to spread**
9. **Frost the cake**
10. **Enjoy**