**DEVILS FOOD CAKE**

Yields 16 Servings

Moist, chocolately, slightly red, this cake’s color comes from the combination of baking soda and natural cocoa. The devil part is due both to its color and its deliciousness. So tempting, you can’t have just one bite.

**INGREDIENTS:**

1. ¾ cup (6 ounces), 1-1/2 stick) unsalted butter
2. 1-3/4 cups (12 ounces) superfine or granulated sugar
3. 1/2 Tsp. salt
4. 1-1/2 Tsp. baking soda
5. 2 Tsp. vanilla extract
6. 2 cups (8 ounces) All-Purpose flour
7. ¾ cup (2-1/4 ounces) natural cocoa powder
8. 4 large eggs
9. 1-1/2 cups (12 ounces) milk, buttermilk, or water

**DIRECTIONS:**

Preheat the oven to 350 degrees F. In a large mixing bowl, cream together the butter, sugar, salt, baking soda, and vanilla at medium speed until fluffy and light, at least 5 minutes. In a separate bowl, whisk the flour and cocoa. If lumps remain, sift the mixture. Add the eggs to the butter mixture one at a time, beating after each addition until the eggs disappears, and scraping the sides and bottom of the bowl. Slowly blend 1/3 of the flour mixture into the creamed mixture, then ½ of the milk, another third of the flour, the remaining milk, and the remaining flour. Be sure to scrape the sides and bottom of the bowl occasionally throughout this process.

Grease and flour two 9” round cake pans, three 8” round pans or a 9”X13” sheet cake pan.

Divide the batter evenly between the pans. Wrap the pans with a moistened cake strip (to prevent doming), if desired. Bake the cakes for 30 to 35 minutes (a bit longer for the sheet cake, shorter if you’ve used three 8” pans), until a cake tester inserted into the center comes out clean, and the sides of the cake begin to pull away from the pan. Remove from the oven, place on a rack to cool for 5 to 10 minutes, then remove them from the pan. Fill and frost with icing of your choice.