



Devil's Food Cake for my birthday

NIBBLEDISH CONTRIBUTOR

Ingredients

#one 8-inch round pan# - 1 & 1/4 cups all-purpose flour - 1/2 teaspoon baking powder - 1/2 teaspoon baking soda - 1/4 cup butter, at room temperature - 3/4 cup sugar - 2 eggs, separated - 2 oz. unsweetened chocolate - 1/2 teaspoon vanilla extract - 1/2 cup plain yogurt or sour cream

Instructions

#This is what i made for my 29th birthday. IT IS TODAY!!! :) 1. Combine the flour, baking powder and baking soda. 2. In a separate bowl, cream the butter. Add the sugar gradually, creaming continuously until light and fluffy. 3. Lightly beat the egg yolks and combine with the butter-sugar mixture. Melt the chocolate in a heatproof bowl over simmering water. Add the melted chocolate and vanilla to the butter-sugar-egg yolk mixture. 4. Alternately add the flour mixture and the sour cream, beating well. The batter will be stiff, so be sure to scrape the sides of the bowl often. Beat the egg whites to form stiff peaks and gently fold into the batter. 5. Pour batter into the greased and floured pan, use a spatula to level the top. Bake at 350F for 30 to 35 minutes. 6. Garnish with canned fruit, or with anything go anyway you want!