



When the Cake must be chocolate & Pink

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Double Chocolate Cake we used a favorite of ours:

Milliken & Feniger's Buttermilk Chocolate Cake

We made it in two layers and as an extra special addition of chocolate richness, we made a sauce from 1/2 C. best quality chocolate nuggets melted with 2 T. decaffe coffee and 1 T. super fine sugar. When the cakes were done & cooled we pierced them with a wooden skewer all over the top and then poured on the sauce so that it would slowly melt down into the cakes to create a moist, super chocolate effect.

Instructions

For the Frosting...

1 pound cream cheese at room temperature
3/4 pound unsalted butter at room temperature
1 1/2 pounds confectioners' sugar, sifted
1 teaspoon pure vanilla extract
1 teaspoon pure almond extract
Red food coloring

Beat together the cream cheese, butter and vanilla and orange juice until light and fluffy. Add the confectioners' sugar a little at a time and whip until it is velvety and light. Add the extracts and drops of red food coloring to the desired level of pinkness. One hour before serving, frost the cake by filling the center lavishly. Then, spread the rest generously over the entire cake.

We added the swirling Birthday candles and had bouquets of scented pink roses nearby.