

Mix cake per directions. Cream icing with a mixer. Add to cake batter. Bake as directed on box.

Melanie Brantley Haley

BBLACK DEVIL CAKE

<i>2 c. flour</i>	<i>1 T. baking soda</i>
<i>1¾ c. sugar</i>	<i>⅔ c. oil</i>
<i>½ c. cocoa</i>	<i>1 c. buttermilk</i>
<i>½ tsp. salt</i>	<i>1 c. strong coffee (can use instant)</i>

Frosting:

<i>3 T. cocoa</i>	<i>¼ c. butter</i>
<i>1 c. sugar</i>	<i>¼ tsp. salt</i>
<i>⅓ c. milk</i>	<i>1 tsp. vanilla</i>

Sift dry ingredients. Add oil and buttermilk; stir until well blended. Bring coffee to a boil. Stir gently into batter. Batter will be thin. Pour into greased and floured 9 x 13-inch pan. Bake at 350° for 30-40 minutes. **Frosting:** Mix all ingredients, except vanilla. Bring to a boil and simmer 1 minute. Remove from heat. Add vanilla, beat until thickens. (Can add 2 or 3 marshmallows just before taking off heat to keep from being sugary).

Peggy Brantley Johnson
Cheryl Johnson

DEEP DARK CHOCOLATE CAKE

<i>1¾ c. flour</i>	<i>2 eggs</i>
<i>2 c. sugar</i>	<i>1 c. buttermilk</i>
<i>¾ c. cocoa</i>	<i>½ c. oil</i>
<i>1½ tsp. soda</i>	<i>2 tsp. vanilla</i>
<i>1½ tsp. baking powder</i>	<i>1 c. boiling water</i>
<i>½ tsp. salt</i>	

Combine dry ingredients. Add eggs, milk, oil and vanilla and beat at medium speed 2 minutes. Remove mixer and stir in boiling water. Pour in greased 9 x 13-inch pan. Bake at 350° for 30 minutes.

(continued)