

GERMAN CHOCOLATE ANGEL FOOD REFRIGERATOR CAKE

Bobbe H. Cox

4 cakes German's sweet
chocolate (1 lb.)
8 Tbsp. boiling water
6 eggs, separated
1 tsp. vanilla
1 box Duncan Hines angel
food cake, baked as
directed

1 pt. whipping cream,
whipped and
sweetened

In double boiler, melt chocolate with water. Cool slightly. Beat egg yolks and add chocolate, vanilla, and stiffly beaten egg whites. Pour over angel food cake, which has been broken into 1 inch pieces. Pack into 9 inch waxed paper-lined spring form pan. Refrigerate several hours. Remove rim and turn out as you would a cake. Remove wax paper and ice with sweetened whipped cream. Serves 8 to 10.

GERMAN CHOCOLATE CAKE

Ethel C. Dowe

Bake 2-layer cake as directed on the box, using your choice of Betty Crocker German chocolate cake mix or Duncan Hines German chocolate cake mix.