

## Yellow (or Chocolate) Dream Cake

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| 1 cup water  | Eggs (use number specified on cake mix package)  |
| 1 envelope Dream Whip Whipped Topping Mix                                  | ¼ cup oil  |
| 1 package (2-layer size) any yellow cake mix (Regular or Pudding Included) | 1 package (4-serving size) Jell-O Vanilla Flavor Pudding and Pie Filling (not instant pudding) |

**Chocolate Dream Cake** – Use devil’s food cake mix, chocolate flavor pudding and pie filling, and increase water to 1¼ cups.

- 1 Preheat oven to 350°F. Combine all ingredients in large mixer bowl. Beat at medium speed of electric mixer for four minutes. Pour into pans very generously greased with solid vegetable shortening (about ½ tablespoon for each pan) and floured. Use two 9” round layer pans (at least 1½” deep) or three 8” round pans.\*
- 2 Bake for 35 to 40 minutes, or until cake tester or wooden toothpick inserted into centers comes out clean. (use only this method to test for doneness.)
- 3 Cool in pans 10 minutes. (Cake cooled longer may stick to pan.) Loosen from sides of pans, remove and cool completely on racks. Frost top sides up with at least 2½ cups of your favorite frosting.

**\* Alternate baking pans:**

One 13x9” pan; increase eggs to 4; bake about 45 minutes.

One 10” fluted tube pan; bake 40 to 45 minutes; cool in pan 15 minutes.

## German Chocolate Cake

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|--------------------------------|---------------------------|
| 2 cups sugar                   | 2½ cups all purpose flour |
| 1 cup shortening               | 1 cup buttermilk          |
| 4 egg yolks                    | 1 teaspoon baking soda    |
| ¼ pound German Sweet Chocolate | 1 teaspoon vanilla        |
| ½ cup boiling water            | Pinch of salt             |
| 4 stiffly beaten egg whites    |                           |

Cream together sugar and shortening. Add egg yolks one at a time. Melt chocolate in boiling water and add to mixture. Add flour alternately with buttermilk, with soda dissolved in ¼ cup of the buttermilk. Add vanilla and salt. Fold in stiffly beaten egg whites. Pour into three 9” cake pans. Bake 30 minutes at 350°F. Ice with special icing for this cake or fudge icing.

### **Filling and Icing for German Chocolate Cake**

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|-----------------------|---------------------------|
| 1 cup sugar           | 1 cup flaked coconut      |
| 1 cup evaporated milk | ½ to 1 cup chopped pecans |
| 1 stick butter        | 1 teaspoon vanilla        |
| 3 beaten egg yolks    |                           |

Cook together in double boiler, stirring constantly, sugar, milk, butter, and egg yolks. Cook until thick. Add coconut, pecans, and vanilla. Spread