



CHOCO TRUFFLE LAYER CAKE

- 2 Ounces Chocolate
- 1 Cup Sugar
- 2 Teaspoons Cornstarch
- 1 Egg Yolk
- 1/2 Cup Milk
- 2 Cups Sifted Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Cup Butter
- 1 Cup Packed Brown Sugar
- 2 Egg Yolks
- 3/4 Cup Milk
- 1 Teaspoon Vanilla
- 3 Egg Whites

FRENCH FROSTING

- 1/2 Cup Butter
- 2 1/2 Cups Sifted Confectioners' Sugar
- 1 Egg
- 3 Ounces Chocolate, Melted
- 1 Teaspoon Vanilla

DIRECTIONS

1. Melt chocolate in the top of a double boiler.
2. Remove from heat and blend in sugar, cornstarch and egg yolk.
3. Add 1/2 cup milk.
4. Cook over boiling water until smooth, about 15 minutes. Cool by placing the pan in ice cold water.
5. Sift together the flour, baking soda and salt.
6. Cream butter and brown sugar.
7. Blend in egg yolks, beat for 1 minute.
8. Combine milk and vanilla. Add alternately with dry ingredients to creamed mixture.
9. Blend in cooled chocolate mixture.
10. Beat egg whites until stiff but not dry.
11. Fold into batter gently.
12. Pour into two well greased and floured 9 inch round later pans.
13. Bake in a 375 degree oven for 25 to 30 minutes. Cool.
14. Cream butter and confectioners' sugar well.
15. Add egg and beat thoroughly.
16. Blend in melted chocolate and vanilla.
17. Fill and frost cake.