



Category (Cakes)

## Chris' Chocolate Strawberry and Bavarian Cream Cake

Submitted by (Chris Burningham)

Hershey's "Perfectly Chocolate" Chocolate Cake: (this is the same recipe on the Hershey's Cocoa natural unsweetened can – that you buy at the grocery store.) It's pretty easy to make and bake, and very moist.

2 cups sugar	2 eggs
1-3/4 cups all-purpose flour	1 cup milk
3/4 cup HERSHEY'S Cocoa	1/2 cup vegetable oil
1-1/2 teaspoons baking powder	2 teaspoons vanilla extract
1-1/2 teaspoons baking soda	1 cup boiling water
1 teaspoon salt	

Heat oven to 350 degrees. PAM or grease & flour 2-9" round baking pans TIP: (I put a square piece of wax paper sprayed with PAM in the bottom of my pans to keep cake from sticking and easy flip out-about 4X4" square. Combine dry ingredients in large bowl. Add eggs, milk, oil and vanilla; beat on med. speed 2 minutes. Stir in boiling water (batter will be thin). Pour into pans. Bake 30-35 minutes or until wooden pick inserted comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

### Easy Bavarian cream for center layer in cake

4 oz. softened cream cheese  
 1 pkg 3.5 oz. French vanilla instant pudding (regular pudding if you can't find the French vanilla.)  
 3/4 cup of milk  
 8-12 oz. cool whip

Make sure your cream cheese is softened like soft butter. Mix pudding with cream cheese until lumps are out. Add milk and beat a minute or two, fold in the cool whip so that it is creamy and thick and not runny. Chill while cake cools. Then put in center layer of cake, a nice thick layer. Chill well.

**Decorating the cake:** After you have the center layer chilled well, make a thin layer of whip cream all around the cake. Then put another complete covering of the cake with whip cream so that it looks inviting to eat. (I whip 8 oz. of heavy whip cream and 3 tablespoons of powdered sugar + 1 tsp. vanilla until it has stiff peaks. This should be enough for the whole cake) Clean strawberries with soft brush (pastry brush) and slice diagonally into 5-7 clean slices not cutting through the green top of the strawberry, then slowly spread the slices to make a pretty shape. Place on cake to look beautiful, on top and sides. Add chocolate wings to top of cake.

**Chocolate wings or butterflies:** To make these, make sure you are working in a cold environment, in other words it's best to form these in a very cold air-conditioned kitchen or during the winter when you can open the windows and get your kitchen nice and cold, which will help the chocolate set. So, anyways, you melt milk chocolate buttons/brick (1/2 -1 pound) of chocolate in a dish. I buy my buttons from Cavanaugh's for about \$5.00 a pound. I melt them in a bowl over a warm pot of water (double boiler) or on the Defrost level in the microwave, about 15 seconds at a time until melted. Then cool it a bit and temper it so you can form shapes on a waxed cookie sheet. (Tempering chocolates means to cool the chocolate until it starts to get a little thick and about to set) Put the tempered chocolate in a pastry bag and then form wings or butterflies on the wax paper and cool well. A small tip on the pastry bag is better than a large. About a size 2 or 3. You can put the formed shapes in the freezer or fridge so they can set up. Some don't always turn out perfect, practice makes perfect. When they are set and hard, you can take them from the cookie sheet and decorate them on the top of the cake any way you want. I place them like a crown in between the strawberries. Keep cake in fridge until ready to eat. TIP: Don't leave the chocolate wings or butterflies in the freezer for a long period of time as when you take the chocolate out of the freezer, the chocolate will condense from the warm air and sweat causing the chocolate to streak with white lines and be icky.