

# Celebrate With Three Great Cakes



Continental Chocolate Cake, top; Pina Colada Cake, center; Sweet Chocolate Holiday Roll, bottom.

## Continental Chocolate Cake

- 4 squares unsweetened chocolate
- 2 cups sugar
- 1-1/2 cups buttermilk
- 2 cups all-purpose flour
- 1-1/2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup butter or margarine
- 3 eggs
- 1 teaspoon vanilla

Continental Flair Frosting  
Chocolate Wedges

Melt chocolate in saucepan over very low heat. Add 1/2 cup of the sugar and 1/2 cup of the buttermilk; stir until well blended. Cool thoroughly.

Mix flour with baking powder, soda and salt. Cream butter; gradually add remaining sugar, beating until light and fluffy. Add eggs, one at a time, beating well. Blend in about one-fourth of the flour mixture. Then add the chocolate mixture and vanilla. Add remaining flour mixture alternately with remaining buttermilk, beating thoroughly after each addition. Pour into 2 greased and floured 9-inch layer pans. Bake at 350° for about 40 minutes, or until cake springs back when lightly pressed. Cool cakes in pans 10 minutes; then remove from pans and finish cooling on racks.

At high altitudes, reduce sugar to 1-2/3 cups, adding 1/3 cup to the melted chocolate. Increase all-purpose flour to 2-1/4 cups, reduce baking powder to 1 teaspoon and add 1 additional tablespoon buttermilk. Bake in three 9-inch layer pans at 375° for 25 to 30 minutes.

Frost tops and sides of cake layers with Continental Flair Frosting, reserving 3/4 cup frosting for garnish. Using a star tip, pipe rosettes around base of cake and one large rosette in center of cake. Pipe a circle on top of cake about 1 inch from edge. Place 16 Chocolate Wedges on top of cake with points toward center.

## Continental Flair Frosting

- 1 cup sugar
- 1 cup heavy cream or evaporated milk
- 1 square unsweetened chocolate
- 1/2 cup butter or margarine, softened
- 1 teaspoon rum extract or vanilla

Combine sugar and cream in saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat and simmer gently for 5 minutes. Remove from heat. Add chocolate and stir until chocolate is melted. Stir in butter and rum extract. Chill until mixture begins to thicken; then beat until thick and creamy and of spreading consistency. Makes 2-1/2 cups.

## Chocolate Wedges

- 4 squares semi-sweet chocolate\*
- 1 tablespoon butter or margarine

\*Or use 1 package (4 oz.) sweet cooking chocolate.

Melt chocolate with butter in saucepan over very low heat, stirring constantly. Trim two 8-inch circles on waxed paper-lined baking sheet. Pour half of the chocolate onto each circle and spread evenly to cover. Chill until firm, at least 30 minutes. Cut each circle in 16 wedges and lift gently from paper with a knife. Store on waxed paper in refrigerator or freezer. Use to garnish desserts. Makes 32 wedges.

## Pina Colada Cake

- 2 cups all-purpose flour
- 1-1/2 cups sugar
- 3 teaspoons double-acting baking powder
- 3/4 teaspoon salt
- 1/2 cup oil
- 3/4 cup cold water
- 1 cup flaked coconut
- 1 tablespoon grated orange rind
- 1/4 teaspoon cream of tartar
- 1 can (8 oz.) crushed pineapple in juice
- 1 cup sugar
- 1/2 cup butter or margarine
- 1/3 cup light rum\*

\*Or use 1/3 cup unsweetened pineapple juice and 1 tablespoon rum extract.

Mix flour with sugar, baking powder and salt in bowl. Make a well in center and add oil, egg yolks, water, coconut and orange rind. Beat until smooth. Beat egg whites with cream of tartar until stiff peaks form. Gradually pour egg yolk mixture over egg whites, folding gently just until blended. (Do not beat or stir.) Pour into ungreased 10-inch tube pan. Bake at 325° for 1 hour and 15 minutes, or until cake springs back when lightly pressed. Invert pan on funnel to cool completely.

Combine pineapple, sugar and butter in saucepan. Cook and stir until mixture comes to a boil; boil 3 minutes, stirring frequently. Remove from heat and stir in rum. Remove cake from pan, place on serving plate and prick with cake tester or wooden pick. Carefully spoon warm syrup over cake. Garnish with additional coconut and candied cherries, if desired.

It's here — that glorious time of the year when you say "Happy Holidays," and people you meet on the street give a nod and produce an engaging smile. It's a time of family reunions and, of course, a time to gather friends to share the warmth of your home. That's where hospitality begins — at home — along with wonderfully delicious food.

Whether this trio of irresistible cakes is the focal point of an informal dessert buffet party, or just one cake is finale to a holiday meal, guests will be enchanted with your creative flair. Recognizing that the season of dessert indulgences often begins with rich chocolate offerings, three types of Baker's chocolate are represented in these recipes from the Baker's chocolate and coconut collection. Imagine the chocoholic's dream come true with a bevy of desserts that offer the delicate flavor of sweet cooking chocolate, superb blend of semi-sweet chocolate and deep, rich unsweetened chocolate!

When it's time to cut the rich Continental Chocolate Cake, be sure to keep the Chocolate Wedges intact on every slice. Each semi-sweet wedge, arranged in fan-like fashion, rests on creamy Continental Flair Frosting. Beneath it all is a moist cake made of unsweetened chocolate and garnished with frosting rosettes around its base.

For a change of pace — and for those who adore rum flavor — cut ever so gently into the pina colada cake. It's crowned with a flurry of coconut, with garnish of thin strips of candied red and green cherries arranged to resemble poinsettias. The cake batter has delicate flaked coconut blended throughout. A pineapple-rum glaze enhances a truly light-textured chiffon cake.

Festive and fabulous with sweet cooking chocolate Christmas trees perched on rosettes of whipped topping, the Sweet Chocolate Holiday Roll deserves center stage. Here's a fragile sponge cake roll prepared with sweet cooking chocolate, and it's doubly delectable because the Mocha Filling also boasts sweet cooking chocolate as an ingredient. Frosted with a Sweet Chocolate Glaze, there is a dusting of confectioners sugar over cake and trees.

With these recipes that are as special as the season itself, your holiday hospitality will be unforgettable!

## Sweet Chocolate Holiday Roll

- 1 package (4 oz.) sweet cooking chocolate
- 1/4 cup water
- 2 tablespoons butter or margarine
- 1/4 teaspoon baking soda
- 3/4 cup sifted cake flour
- 1/2 teaspoon double-acting baking powder
- 1/2 teaspoon salt
- 2 eggs, at room temperature
- 1/3 cup granulated sugar
- Mocha Filling
- Sweet Chocolate Glaze
- Chocolate Christmas Trees

Heat chocolate, water and butter in saucepan over low heat, stirring until mixture is smooth. Remove from heat and stir in soda; cool slightly.

Sift flour with baking powder and salt. Beat eggs in large mixer bowl at high speed of electric mixer, adding granulated sugar gradually and beating until fluffy, thick and light in color. Sift flour mixture over egg mixture and fold in gently until blended. Then gradually fold in chocolate mixture. (Do not over-mix.) Pour into 15 x 10-inch jelly roll pan, which has been greased, lined on bottom with waxed paper and greased again. Bake at 350° for 18 to 20 minutes.

Turn out onto cloth, sprinkled lightly with confectioners sugar. Quickly remove paper and trim off crisp edges. Starting with short side, roll up cake, rolling cloth in cake. Cool on rack for about 1 hour. Unroll. Fill sponge roll with Mocha Filling; frost with Sweet Chocolate Glaze. Chill. Using a star tip, pipe rosettes of thawed whipped topping on top of cake roll. Carefully place Chocolate Christmas Trees on rosettes. Dust cake with confectioners sugar.

## Mocha Filling

- 1/2 package (9 squares) sweet cooking chocolate
- 1 teaspoon instant quality coffee or decaffeinated instant coffee
- 2 tablespoons water
- 1 teaspoon vanilla
- 2 cups frozen non-dairy whipped topping, thawed

Heat chocolate, instant coffee and water in small saucepan over very low heat, stirring constantly, until chocolate is melted and coffee is dissolved. Stir in vanilla. Cool; then blend in whipped topping. Makes about 2 cups.

## Sweet Chocolate Glaze

- 1 package (4 oz.) sweet cooking chocolate
- 1/2 cup butter or margarine
- 3 tablespoons water
- 1 cup unsifted confectioners sugar
- Dash of salt
- 1/2 teaspoon vanilla

Heat chocolate, butter and water in saucepan over very low heat, stirring constantly until chocolate is melted and mixture is smooth. Combine sugar and salt in bowl. Gradually stir in chocolate mixture; blend well. Add vanilla. Makes about 1 cup.

## Chocolate Christmas Trees

- 1/2 package (9 squares) sweet cooking chocolate
- Frozen non-dairy whipped topping, thawed
- Silver dragees

Melt chocolate in saucepan over very low heat, stirring constantly; cool. Pour chocolate into parchment cone or plastic-lined pastry bag fitted with fine writing tip. Pipe chocolate onto waxed paper-lined baking sheet in triangular tree shapes about 2 inches long and 1-1/2 inches wide at base. Pipe lines in centers of triangles to simulate trunk and branches. Chill until firm, at least 15 minutes.

Carefully remove triangles from waxed paper with a knife and arrange three triangles to form each tree. Top each tree with whipped topping and a silver dragee. Makes 30 triangles or 10 trees.