

Devil's Food Chocolate Cake

Ingredients	1, 9 inch round cake (2" deep) OR 1, 4 inch round cake (3" deep)	2, 9 inch cakes 2" deep OR 2, 6 inch square cakes 2" deep	3, 9 inch round cake (2" deep) OR 2, 10 inch round cakes (2" deep) OR 2, 6 inch square cakes 2" deep + 1, 4 inch round cake 3" deep
All-purpose Flour	5 ¾ oz	11 ½ oz	1# 1 oz
Unsweetened Cocoa Powder	¾ oz	1 ½ oz	2 ¼ oz
Baking Soda	1/8 oz	¼ oz	3/8 oz
Salt	1/8 oz	¼ oz	3/8 oz
Shortening	2 oz	4 oz	6 oz
Granulated Sugar	3 ¼ oz	6 ½ oz	9 ¾ oz
Vanilla Extract	1/16 oz	1/8 oz	1/8 oz
Egg Yolks	1 1/2 each	3 each	4 ½ each
Cold Water	5 ¼ oz	10 ½ oz	15 ¾ oz
Egg Whites	1 1/2 each	3 each	4 ½ each
Granulated Sugar	2 ½ oz	5 oz	7 ½ oz

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Prepare all cake pans with pan release and parchment paper.
4. Place egg whites in mixing bowl. Beat egg whites till frothy; gradually add the sugar from the bottom row while beating, then continue beating till medium peaks form. Remove from mixing bowl and set aside.
5. Stir together flour, cocoa powder, baking soda, and salt in a regular bowl.
6. In a mixing bowl beat the shortening to soften.
7. Add the remaining sugar and vanilla and beat till fluffy.
8. Add egg yolks, one at a time, beating on medium speed for 1 minute after each. Scrape the bowl as necessary.
9. Add dry ingredients and water alternately to beaten mixture, beating on low speed after each addition till just combined.
10. Fold egg white mixture into batter; combine well.
11. Turn batter into prepared pans about 50-75% full. Spread batter evenly
12. Bake in a 325-350 degree oven for 40 to 65 minutes or till cake tests done.
13. Cool 15-20 minutes on wire racks. Remove from pans; cool thoroughly on racks.
14. Use immediately or store wrapped in plastic wrap in the refrigerator for up to 5 days or frozen for up to 6 months.