

Cake Ingredients

-

2 cups sugar

-

2/3 cup milk

-

3 eggs, beaten separately

-

2 tablespoons butter

-

2 cups flour

-

2 teaspoons yeast powder

-

1 teaspoon vanilla

Instructions: Bake in layers.

White Filling

Chocolate Caramel Cake

-

1 1/2 cups granulated sugar

-

1/2 cup milk

-

1 tablespoon flour

-

2 tablespoons cold water

Instructions: Boil the sugar and milk eight minutes, then add the flour stirred in the cold water and then boil five minutes longer. When cool beat to a cream.

Chocolate Caramel Filling

The same as above, only add 1/4 stick of Baker's unsweetened chocolate and 1 teaspoon vanilla.

Brought by Dottie Beaver