

Chocolate Cherry Cake

Source: Carla Windover

Ingredients

9x12 inch

Cake using an 18.25 oz mix

Chocolate Fudge Cake Mix	1 pkg
Almond Extract	1 tsp
Cherry Pie Filling	21 oz
Eggs	2 large

Recipe upsizer if using a 15.25 oz mix

All-purpose flour	1-1/8 c
Cocoa powder	3/8 c
Sugar, granulated	1 c
Baking powder	2 tsp
Baking soda	0.25 tsp

Frosting

Sugar, granulated	2/3 c
Butter or margarine	4 T
Whipping cream	1/3 c
Chocolate Chips, semi-sweet	6 oz

- Preheat oven to 350°F. Grease and flour a full-sized steam pan.
- Combine upsizer ingredients in a separate bowl.
- In large bowl combine 6 tablespoons cake upsizer, cake mix, pie filling, almond extract and eggs; stir by hand until well mixed.
- Pour into pan. Bake. Check for doneness after 45 minutes.
- Let cake cool.
- Heat whipping cream to a near-boil, stirring constantly. Remove from heat.
- Stir in chocolate chips and allow to melt for two minutes. Whisk until smooth.
- Pour over cake when cake is cool.

SJB Notes

A standard boxed cake mix is now only 15.25 ounces rather than 18.25 ounces as listed in the original recipe.
Source of recipe upsizer: www.sun-sentinel.com