



Noreen's Kitchen

Swiss Chocolate Cake

Ingredients

2 cups all purpose flour	2 eggs
2 tablespoons corn or tapioca starch	1 teaspoon salt
2 teaspoons baking powder	1 tablespoon vanilla
2 teaspoons baking soda	4 ounces baking chocolate, melted
1/2 cup butter, softened	1 1/2 cups evaporated milk
1 1/2 cups sugar	

Step by Step Instructions

Preheat oven to 325 degrees

To make a 9 inch layer cake prepare 2, 9 inch round cake pans with cooking oil spray and a parchment disk in the bottom of each pan.

Combine flour, baking powder, baking soda, salt and corn or tapioca starch in a bowl and whisk well to combine. Set aside.

Cream butter and sugar together in the bowl of your mixer until light and fluffy.

Add eggs, one at a time mixing well after each addition.

Add melted chocolate evaporated milk and vanilla and blend well to combine.

Add flour mixture, all at once into the bowl and stir slowly to combine.

Pour batter into prepared pans.

Bake for 25 to 30 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and allow to cool in pan for 5 minutes.

Remove from pans and place on a baking rack to cool completely.

Frost as desired. This is an excellent cake to use for German Chocolate Cake recipes.

Enjoy!