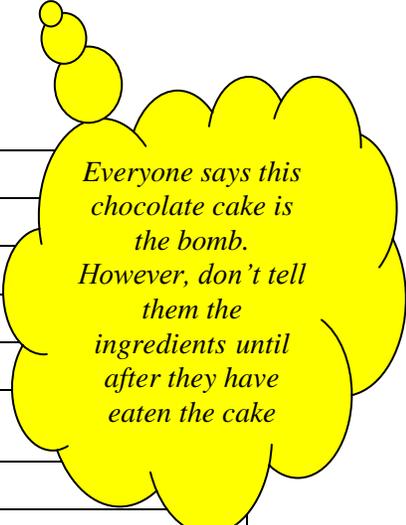


ABSOLUTELY DIVINE DEVIL'S FOOD CAKE

(Requires two 9x2-inch round pans)

3 squares unsweetened chocolate, chopped	2 teaspoons vanilla extract
1 can (13-14 oz.) beets, with juice	2 cups all-purpose flour
8 tablespoons unsalted butter, softened	2 teaspoons baking soda
2 ¹ / ₂ cups firmly packed light brown sugar	¹ / ₂ teaspoon salt
3 large or extra-large eggs, at room temp.	¹ / ₂ cup buttermilk



Everyone says this chocolate cake is the bomb. However, don't tell them the ingredients until after they have eaten the cake

FUDGE FROSTING

2 cups whipping cream	2 teaspoons vanilla extract
1 lb. good quality semisweet chocolate, chopped	

CAKE

Drain beet juice into a bowl. Dice beets *by hand* very fine. (Food processors tend to either make mush, or to produce uneven sized pieces.) Add beets to juice and set aside. Melt chocolate in a double boiler over hot water. You can do it in the microwave, but you must watch it carefully so it does not burn. Set aside. Preheat oven to 350°. Grease and flour bottom and sides of two 9x2" pans.

Beat butter, sugar, eggs, and vanilla in a large bowl on high speed until very fluffy, about 5 minutes, scraping sides occasionally. Reduce speed to low and beat in melted chocolate.

Stir together flour, baking soda and salt in a medium-size bowl. With mixer on low speed, alternately beat flour in fourths and buttermilk in thirds into chocolate mixture, beginning and ending with flour. Mix until incorporated, about 1 minute. Add beets and juice and mix on medium speed until blended, about 1 minute. The batter may be thin. You will see pieces of beets.

Divide the batter evenly between the pans. Bake for 30-35 minutes, or until toothpick comes out clean when inserted in center. Do not over bake or cake will be dry. Cool layers in pans on wire racks for 10 minutes, then invert cakes onto racks. Cool completely before frosting.

FROSTING

Heat cream in a medium-size saucepan just until it comes to a boil. Remove from heat and add chocolate and vanilla, stirring until all the chocolate has melted and mixture is smooth. (Or you can melt the chocolate in the microwave first.) Transfer mixture to a large plastic or glass bowl (metal will cause the sides to get too cold and the frosting will set up too quickly). Refrigerate, stirring every 10 minutes, until mixture is as thick as pudding, about 1 hour. At this point frosting will begin to set up very quickly. Leave in refrigerator and stir every 5 minutes until frosting is almost as thick as fudge, about 15 minutes. Alternate method is to place the bowl over ice water and stir constantly until it reaches spreading consistency.

The frosted cake may be held at room temperature, uncovered, overnight or refrigerated up to 2 days. Bring to room temperature before serving.