



Delightful Food Ideas

Summer Dessert With An Old-Fashioned Touch

(NAPSA)—“Just like Grandma used to make.” For many people, that sentiment epitomizes the notion of comfort food—dishes and desserts that bring back memories and flavors of favorite childhood meals.

Now there’s a recipe collection that keeps such cherished family traditions alive. Each recipe from *Grandma’s Kitchen: Treasured Family Recipes™* is brought up to date, so it can be made with less time and less work, and is printed on an attractive card in an easy-to-follow format. In addition, the recipes, along with handy kitchen hints, can be found on the Web at www.cookingvillage.com.

This recipe for Milk Chocolate Cake is a delectably decadent selection for the season—a rich ending for barbecues, pool parties and other summer gatherings. The frosting is made with real chocolate bars, so you’re likely to have a lineup of people wanting to lick the bowl!

Milk Chocolate Cake

Preparation Time: 25 minutes

Baking Time: 25 to 30 minutes

Serves 12

- 1¾ cups granulated sugar
- 1½ cups (3 sticks) butter, softened, divided
- 3 large eggs, divided
- 4 squares (1 oz. each) milk chocolate, melted
- 2 teaspoons vanilla extract
- 1¾ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup buttermilk
- 1 package (16 oz.) confectioners’ sugar
- 4 milk chocolate bars (1.55 oz. each), melted
- 3 tablespoons whipping cream

1. Preheat the oven to 350°F. Grease and flour two



A bite of nostalgia: Real chocolate bars help make this rich Milk Chocolate Cake the way you remember it—a true comfort food from *Grandma’s Kitchen: Treasured Family Recipes™*.

9x9-inch baking pans.

2. Combine granulated sugar and 1 cup butter in a large bowl. Beat with an electric mixer until creamy.

3. Separate egg yolks and whites. Add egg yolks to sugar mixture and mix well. Stir in melted chocolate and 1 teaspoon of vanilla.

4. Sift together flour, baking soda and salt. Add flour mixture and buttermilk alternately to the egg yolk mixture, beating until smooth.

5. Beat egg whites in a small bowl until stiff peaks form. Fold into the batter. Spoon into prepared baking pans. Bake until a toothpick inserted in centers of cakes comes out clean, about 25 to 30 minutes. Transfer layers to wire racks to cool.

6. Beat confectioners’ sugar and remaining butter in medium bowl for 3 minutes. Stir in chocolate bars, whipping cream and remaining vanilla. Spread frosting between layers and over top and sides of cake.

For more great recipes, visit www.cookingvillage.com.