

Ho-Ho Cake

From Tim TenClay (teejtc@gmail.com)

Cake

2 c. Sugar	2 c. Flour
¼ tsp. Salt	1 c. Water
⅓ c. Oil	1 stick Margarine
3 Tbs. Cocoa	2 Eggs
½ c. Sour Milk	1 tsp. Baking Soda
1 tsp. Vanilla	

- Preheat oven to 325°.
- Grease and flour 9x13 pan.
- Mix Sugar, Flour, Salt and Cocoa in large pan.
- Boil Water, Margarine, Oil for 1 minute.
- Add boiled liquids to dry ingredients.
- Mix in Eggs, Sour Milk, Baking Soda, Vanilla. Beat Well.
- Pour into pan and bake at 350° for 40 minutes or until toothpick comes out clean.
- **Cool cake before putting on other layers.**

White (middle) Layer

1 c. Sugar	½ tsp. Vanilla (preferably, but not necessary, the clear kind)
½ c. warm Milk	1 c. Shortening (white, not butter flavored!)
1 Tbs. Water	1 c. Powdered Sugar

- Dissolve Sugar in warm Milk, Water and Vanilla; beat with mixer.
- Add shortening. Beat 5 minutes.
- Add Powdered Sugar. Beat 5 minutes.
- Spread over **cooled** cake. (Important that the cake is cooled or the white layer will melt!)

Chocolate frosting (top layer)

½ c. Sugar	½ c. Milk
3 Tbs. Margarine	¾ c. Chocolate Chips

- Bring Sugar, Milk & Margarine to boil. Boil for 1 minute.
- Remove from heat and add Chocolate Chips.
- Mix well until Chocolate Chips are completely melted and mixture is smooth.
- **Cool mixture.** (Very important or the white layer will melt!)
- Drizzle over white topping.