

Lucretia's White Chocolate Fudge Cake

CAKE

1 box white cake mix

water

vegetable oil

eggs (these three things are dependent upon what the box mix calls for.)

1 package white chocolate pudding

1 tsp vanilla

3 oz melted white chocolate ICING

1 can vanilla icing

3 oz melted white chocolate

1 tsp vanilla

8 oz cool whip

FUDGE FILLING

1/4 c powdered sugar

6 oz melted chocolate (semi-sweet or milk)

3 tbsp butter

2 tbsp lt corn syrup

DIRECTIONS

Make icing first. Mix can icing and melted white chocolate and then mix in vanilla. Lastly, fold in cool whip by hand. Allow icing to refrigerate while making other layers.

Make fudge filling next. Heat butter until melted and then stir in melted chocolate. Stir in corn syrup. Lastly, stir in sifted powdered sugar to warm mixture. Allow filling to refrigerate while making cake.

Prepare cake mix according to directions on the box. Mix in vanilla, pudding powder, and melted white chocolate. Place cake batter evenly into 2 greased, round cake pans. Cook per directions on cake mix box. Allow cake layers to cool before putting cake together.

Putting it all together - 1st cake layer, fudge filling, 2nd cake layer, and then ice entire cake.

Refrigerate cake until ready to serve.

CAUTIONS

1) icing and filling need to be firm enough to stay on cake but soft enough to spread easily

2) make sure melted chocolates are mixed in well

3) make sure powdered sugar is sifted and mixed in well

4) I usually do not use all fudge filling in 2 layer cake. You can but fudge layer is fairly thick if you do.

5) I usually do not use all icing on 2 layer cake as it is also thick if you do, but some people like thick icing.

ALTERNATIVE

Above recipe makes average size 2 layer cake. Can double cake mixture and make deluxe size 3 layer cake with 2 fudge filling layers between each cake layer. I do not double icing and filling recipe if I make 3 layer cake, but if you like thick fudge and icing layers then you would need to double those also.