

CHERRY CHOCOLATE CAKE

(recipe from The Cake Mix Doctor)

cake:

1 pkg. plain devil's food cake mix (I use the triple fudge cake mix)

1 can (21-ounce) cherry pie filling

2 eggs

1 tsp. almond extract

chocolate glaze:

1 cup sugar

1/3 cup butter

1/3 cup whole milk

1 cup semisweet chocolate chips

Preheat oven to 350 degrees. Prepare a 13x9 baking pan by lightly spraying with oil spray.

Place the cake mix, cherry pie filling, eggs and almond extract in a mixing bowl. Blend on low speed for 1 minute. Scrape down the sides of the bowl and mix for 2 additional minutes. The batter will be thick. Pour the batter into the prepared pan and spread out completely. Bake the cake for 30-35 minutes or until the cake tests done. Allow the cake to cool slightly.

In a small saucepan, combine the sugar, butter and milk and cook over medium-low heat until the butter melts and the mixture comes to a boil. Allow to boil for one full minute, ensuring that the sugar is completely dissolved. Remove the pan from the heat and stir in the chocolate chips until all the chips are melted and the glaze is smooth.

Pour the glaze over the cake while it is still warm. The glaze will be runny but will thicken as it cools. Allow the cake to cool completely before cutting and serving.

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