

Washington Capitals Puck Cake

from In Our Grandmothers' Kitchens

For the Cake:

Ingredients:

1/2 cup (1 stick) sweet butter, at room temperature
1-1/2 cups sugar
2 eggs
2 teaspoons baking powder
1 teaspoon baking soda
2 squares (1 ounce each) baking chocolate
3/4 cup hot water
2 cups flour
1/2 cup milk

Instructions:

Preheat the oven to 350 degrees. Cream together the butter and the sugar. Beat in the eggs, 1 at a time, followed by the baking powder and soda.

Melt the chocolate in the hot water. Add the flour to the mixture alternately with the milk. Stir in the chocolate and hot water. Pour into 2 greased and floured 9-inch layer pans (you may use 8-inch pans, but 9-inch pans look more puck like), and bake for 25 to 30 minutes. Let the cakes cool for 15 minutes on a wire rack before removing them from the pans. Allow them to cool completely before frosting.

For the filling:

Ingredients:

1 cup (2 sticks) unsalted butter at room temperature
1 cup confectioner's sugar
1 teaspoon vanilla
1 7-ounce jar marshmallow cream

Instructions:

Beat together the butter, sugar, and vanilla. Fold in the marshmallow cream.

For the frosting:

Ingredients:

2 cups sugar
4 squares (1 ounce each) baking chocolate
2 eggs
6 tablespoons milk
1/4 cup (1/2 stick) sweet butter (optional)
2 teaspoons vanilla

Place the sugar, chocolate, eggs, milk, and butter (if you are using it) in a saucepan. Bring the mixture to a boil, and boil for 3 minutes, stirring constantly. Remove the pan from the heat, and stir in the vanilla.

Cool the mixture for about 15 minutes. (If you use the butter, you may wait an hour before you use the frosting.)

for assembly:

Ingredients:

2 layers of cake
filling
icing (you may have a little of this leftover, or you may skip the filling and use the icing between layers)
additional colored icing of your choice for decorating the puck

Instructions:

Bake the cake and allow it to cool completely. Assemble the filling, and spread it on the bottom layer of the cake. Do not go quite all the way to the edge of the cake. Refrigerate both layers, separately, lightly covered with foil to keep them from drying out.

Make the frosting. When it has cooled sufficiently to be usable assemble the cake layers and quickly but firmly spoon and spread the icing over the cake. Return the cake to the refrigerator until ready to decorate.

Decorate just before serving. Serves at least 10.