

“Amason Jar Cake”

Served at Ferris & Jack's - Serves 4-6

INGREDIENTS:

Devil's Food Cake

1 1/16 cups sugar
3/4 cup buttermilk
1/2 cup vegetable oil
2 eggs
1/2 Tbsp. vanilla
1 1/8 cups all-purpose flour
3/8 cup unsweetened cocoa powder
1/4 Tbsp. baking soda
1/2 Tsp. salt

Frosting

6 oz. soft butter
.75 lbs. soft cream cheese
8 oz. sifted powdered sugar
1/2 pinch salt
Vanilla extract to taste
whipped cream (optional)
1 cookie, crumbled (optional)

DIRECTIONS:

Preparation for Devil's Food Cake: Preheat oven to 350°F. Grease and flour two 8-inch diameter cake pans with 1 1/2 inch high sides. Whisk first five ingredients in large bowl to blend. Sift in flour, cocoa, baking soda and salt. Stir to combine. Divide batter between prepared pans. Bake for 24 minutes (until a toothpick inserted into the center comes out clean). Cool in pans on racks for 10 minutes. Pop the cakes out and place them on racks to cool completely.

Preparation for Frosting: Melt butter and cream cheese in small saucepan over low heat, stirring constantly until smooth. Transfer to a large bowl. Whisk in powdered sugar, salt and vanilla extract.

Assemble: Place cake inside of Mason jar to form a layer. Top with 1/2 cup frosting. Top with a second cake layer. Top with more frosting. Top with a third cake layer. Top with whipped cream and finish off with a sprinkle of cookie crumbs. Enjoy!



Recipe and photo provided by
MileNorth Hotel Chicago