Death By Chocolate Cake

The changes for converting this particular cupcake into a cake get a little confusing, so bear with me. I took the Frosting from the cupcakes, which is a chocolate "cream cheese" frosting and instead, used it as the Filling for this cake. I then took the Filling for the cupcakes and used it as the cake's frosting. I swapped the two. Remember that.

Serving Info.:

YIELDS: 9" round cake
Servings: 12
Serving Size: 1/12 slice

MY PLAN

Range
7-7

- last checked 02/05/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Cake:
- For a 2 layer cake (pictured) divide the batter between (2) 9" cake pans. For a fancier 3 layer cake, divide the batter between 3 pans.
- Bake 2 layer cakes at 325 for 25-30 minutes.
- Bake 3 layer cakes at 325 for 22-26 minutes.

Chocolate "Cream Cheese" Filling:
- Use the cupcake recipe's FROSTING, as the cake's filling.
- Apply a double thick layer of filling.

Dark Chocolate Pudding Frosting:
- Use the cupcake recipe's FILLING, as the cake's frosting.
- Apply a thin coat around the sides of the cake, then put a thicker layer on top.

Toppings:
- Sprinkle the top of the cake with the chocolate chips, then with the crushed chocolate graham crackers. The crushed crackers fill in the space between the chips.

Notes:
- Remember, the original filling for the cupcakes, gets modified with the above changes, and is used as the cake's filling. The cupcake filling gets modified, then gets used as the cake's frosting. I know it's confusing, but if this is the weirdest thing you have to deal with today, you're doing pretty good.