

BLUE RIBBON CHOCOLATE CAKE/STRAWBERRIES

1 Tbs. vinegar (with milk)	2 ½ c. cake flour
2 sticks Parkay	5 eggs separated
1 Tbs. hot water	3 tsp. vanilla
1 tsp. baking soda	5 egg whites beaten stiff
½ c. Hershey's cocoa	2/3 c. evaporated milk
14 oz. caramel bits or candies	2-3 pts. Strawberries
2 ½ c. sugar	

Put 1 Tbs. vinegar in a cup and fill the rest with milk and set aside. Line two 10 inch cake pans with Pam and wax paper. Put caramels in saucepan with 2/3 c. evaporated milk, melt and let cool then set aside. Sift the cake flour and powdered cocoa and set aside. Cream the Parkay in mixing bowl and add granulated sugar, pure vanilla and egg yolks one at a time, beating after each. Add sifted flour mixture alternately with milk mixture; begin and end with flour. Beating on low, add 1 tsp. baking soda dissolved in 1 Tbs. hot water. Beat on high for two minutes. Beat egg whites and gently fold into cake batter. Pour in pans, bake at 350° till firm in center, 20-25 mins. Cool cakes on wire racks. When cool, split layers and cover layer with melted caramel (may sprinkle pecans over caramel). Replace other half of cake layer and spread icing on top of layer. Put second layer on top of icing, split this layer and spread caramel (and pecans) then top with other half of second layer. Ice entire cake and sprinkle with pecan pieces.

Icing:

8 oz. cream cheese	1 stick Parkay (softened)
3 tsp. vanilla	2 lb. bag of powdered sugar
Evaporated milk	½ c. Hershey's cocoa

Cream 8 oz. cream cheese with one stick of Parkay and 3 tsp. of vanilla. Add 2 lb. bag of powdered sugar alternately with

evaporated milk. Sift ½ c. Hershey's powdered cocoa. Use as much as you want to reach the degree of chocolate you want.

Be careful when adding the evaporated milk, don't add too much too soon (you can add more at the end.) Chop strawberries add sugar, cover and refrigerate overnight. Serve with cake slices.