



in
partnership
with



and



Dur Common Table
NEW CHESAPEAKE
KITCHEN
with John Shields

DOUBLE CHOCOLATE SAUERKRAUT CAKE

INGREDIENTS

Cake:

- 1 cup butter
- 2 ¼ cups sugar
- 1 ½ tablespoons vanilla
- 6 eggs
- ¾ cup cocoa powder
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- 1 ½ teaspoons baking soda (sifted)
- 3 ⅓ cups flour (sifted)
- 1 ½ cups water
- 1 cup sauerkraut, drained and rinsed thoroughly, then chopped

Cocoa Buttercream Frosting:

- 1 ½ cups cocoa powder
- ⅛ teaspoon salt
- 4 cups powdered sugar
- 1 cup butter, softened
- 2 ½ teaspoons vanilla
- 1 ½ cups whipping cream

DIRECTIONS

Cake:

- 1** | Preheat the oven to 350° F. Grease and flour two 9-inch pans.
- 2** | With an electric mixer, cream the butter and sugar until smooth. Add the vanilla and eggs, one at a time.
- 3** | Sift dry ingredients together.
- 4** | Add the flour and water, alternately, into the butter/sugar mix. Mix together and fold in sauerkraut.
- 5** | Pour the batter evenly into the prepared pans. Bake for 30 minutes, or until a wooden toothpick comes out clean. Cool on a rack. When the cake is cool, frost with the Cocoa Buttercream Frosting.

Cocoa Buttercream Frosting:

- 1** | Combine the cocoa, salt, and sugar.
- 2** | With an electric mixer, cream the butter and vanilla together. Add the whipping cream.
- 3** | Combine the sugar mixture and the cream mixture, a little at a time, then beat for 2 minutes at high speed in the mixer. Spread on cooled cake.