

# SNICKERDOODLE CHOCOLATE CAKE

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## Ingredients

- 1 pkg dark chocolate fudge cake mix
- 3/4 cup milk
- 3/4 cup oil
- 3 large eggs
- 2 tsp cinnamon
- 1 tsp vanilla

## Frosting:

- 1 pkg light cream cheese, at room temp
- 1 stick butter, at room temperature
- 1/2 cup unsweetened cocoa powder
- 1 tsp cinnamon
- 1 tsp vanilla
- 4 cups powdered sugar

## Preparation

1. Preheat oven. Generously grease and flour 2 - 9 inch cake pans.
2. Place cake mix, milk, oil eggs, cinnamon, and vanilla in mixing bowl. Blend with mixer for 1 minute. Scrape down sides and beat 2 minutes more.
3. Divide batter evenly between prepared pans.
4. Bake 28 - 32 minutes.

5. Remove from oven and cool 10 minutes. Run a dinner knife around the edge of each layer and invert on a rack, then invert again onto another rack----so both are right side up. Allow to cool 30 minutes.
6. Meanwhile, place cream cheese and butter in mixing bowl. Blend on low speed 30 seconds. Add cocoa powder, cinnamon, vanilla and 3 3/4 cups sugar. Blend with mixer on low speed until all ingredients are moistened, 30 seconds. Add more sugar if frosting seems too thin. Increase the speed to medium and beat until the frosting is fluffy, 2 minutes more.
7. Place one cake layer, right side up, on a serving platter. Spread the top with frosting. Place the second layer, right side up, on top of the first layer and frost the top and sides of the cake.
8. Place this cake, uncovered, in the refrigerator until the frosting sets, 20 minutes. The store at room temp for 3 days or in the refrigerator for 1 week.