

Complete Metalsmith Cake with Cream Cheese Frosting



By Abby Johnston

> Cake

Ingredients

2 C flour
1 t. baking soda
6 oz softened butter
1½ C sugar
3 large eggs
3 oz unsweetened baking chocolate
2 C sour cream
1 t. vanilla extract
1-2 C semi-sweet chocolate chips
pinch o' salt

Directions

1. Preheat oven to 350°
2. Beat together butter, sugar, and vanilla
3. Beat in eggs one at a time
4. Beat in sour cream until well blended
5. Melt chocolate on stovetop or in microwave
6. Blend chocolate into the mix
7. In a separate bowl, sift together flour, salt, and baking soda
8. Slowly mix in the dry ingredients
9. Stir in chocolate chips
10. Pour into a well-greased 9x13 cake pan
11. Bake for 20-30 minutes
12. Remove from oven and allow to cool before frosting

> Frosting

Ingredients

4 oz softened butter
8 oz softened cream cheese
1 lb powdered sugar
1 t. orange essence (optional)

Directions

1. Beat together butter and cream cheese
2. Slowly add powdered sugar until frosting is well blended but not runny
3. Frost cake
4. Eat—yum!

› When the new *Complete Metalsmith* was published, we had a party at the Brynmorgen offices to celebrate the release. For the occasion, Abby Johnston, Editorial Assistant, surprised Tim with a cake she'd created for the occasion. It was so good, we decided to make the recipe available to our friends. Hope you enjoy it!

