

Black Forest Chocolate Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1/2 cup shortening
2/3 cup packed brown sugar
2 eggs
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1/4 cup hot water
1 cup (6 ounces) semi-sweet chocolate chips
1 (21-ounce) can cherry pie filling

Directions

Preheat oven to 350°F. In medium bowl, with electric mixer, combine EAGLE BRAND®, shortening, brown sugar and eggs; mix well.

In small bowl, combine dry ingredients; stir into milk mixture just until moistened. Gradually add vanilla and water. Stir in chocolate chips. Pour into 12-cup fluted tube pan coated with non-stick cooking spray.

Bake 35 to 40 minutes or until wooden pick inserted near center comes out clean. Cool in pan 15 minutes; remove from pan. Cool for 30 minutes.

Spoon some of the cherry filling over the cake. Slice cake and serve with remaining cherry filling. Store leftovers covered in refrigerator.