

Chocolate Cherry Layer Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

3/4 cup cocoa powder
1/4 cup granulated sugar
1/2 cup boiling water
16 oz. box angel food cake mix
1 1/4 cups water
20 oz. canned cherry pie filling
chocolate frosting – as needed, low-fat okay
chocolate shavings – for garnish

Directions

Line a jelly roll pan with wax paper (pan should be approx. 10" X 15" X 1" or 11" X 17" X 1").

Whisk together cocoa, sugar, and boiling water. Cool mixture to lukewarm.

Prepare angel food cake mix per package directions, using 1 1/4 cup water and adding cocoa mixture. Spread batter evenly into prepared jelly-roll pan.

Bake in 350 degree oven for 20 minutes or until top looks dry. Invert onto a large wire rack. Remove the pan and wax paper; cool.

Slice cake into three equal parts. Start with one section of cake, top with cherry pie filling, then top that with more cake and more pie filling and end with cake layer.

Frost and decorate with chocolate shavings.