



Sauerkraut Chocolate Cake

From Taste of Home

TOTAL TIME: Prep: 20 min. Bake: 35 min. + cooling

YIELD: 16 servings.

Ingredients:

- ½ cup butter, softened
- 1 ½ cups sugar
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 cups all purpose flour
- ½ cup baking cocoa
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup water
- ¾ cup sauerkraut, drained, squeezed dry and chopped



SILK CHOCOLATE FROSTING:

1-1/3 cups butter, softened

4 ounces unsweetened chocolate, melted

1-1/2 teaspoons vanilla extract

4 cups confectioners' sugar

1/4 cup whole milk

Directions

1. Preheat oven to 350°. In a bowl, cream the butter and sugar. Add 1 egg at a time, beating well after each. Add vanilla. Combine flour, cocoa, baking powder, baking soda and salt; add to the creamed mixture alternately with water. Stir in sauerkraut. Pour into 2 greased and floured 8-in. round baking pans.
2. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean. Cool in pans for 10 minutes before removing to wire racks to cool completely.
3. For frosting, beat butter, chocolate and vanilla in a bowl; add sugar and beat well. Add milk; beat until smooth and fluffy. Spread between layers and over top and sides of cake.



UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

■ UC Master Food Preserver Program

