

CHOCOLATE MARSHMALLOW CAKE

By Dorothy Zehnder

½ cup butter (don't substitute)
2 squares baking or unsweetened chocolate (1 ounce each)
1 cup all-purpose flour
½ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
2 eggs
1 cup sugar
½ cup unsweetened applesauce
1 teaspoon vanilla
1 package miniature marshmallows 10.5 oz. (divided)

GLAZE:

½ cup sugar
2 tablespoons milk
2 tablespoons butter
¼ cup semisweet chocolate chips

In a microwave or double boiler, melt butter and chocolate; cool for 10 minutes. Combine flour, baking powder, baking soda and salt; set aside. In a mixing bowl, beat eggs, sugar, applesauce and vanilla. Stir in chocolate mixture. Add dry ingredients, mix well.

Pour into a greased 13-inch x 9-inch baking pan. Bake in preheated 350-degree oven for 20-30 minutes or until cake tests done.

Set aside ½ cup marshmallows for glaze. Sprinkle remaining marshmallows over cake. Return to the oven for 2 minutes or until marshmallows are softened.

Glaze: In a saucepan, combine sugar, milk and butter. Bring to a boil, stir frequently and boil for ½ to ¾ of a minute. Remove from heat; stir in chocolate chips and reserved marshmallows until melted. Quickly drizzle over the cake (glaze will harden as it cools).

Yield: 12-16 servings

****Note from Dorothy – This Valentine's dessert is really perfect any time of year. It is especially good when paired with vanilla ice cream.*