

Chocolate Chip Cherry Cake

Cake-

2 Cups sugar

1¾ cups all-purpose flour

¾ cup HERSHEY's cocoa

1½ tsp baking powder

1½ tsp baking soda

1 tsp salt

2 eggs (PA Preferred Hillandale)

1 cup (PA Preferred Schneider's Dairy whole milk)

½ cup vegetable oil

2 tsp vanilla extract

1 cup boiling water

1 jar maraschino cherries drained and cut in half

2/3 cup milk chocolate chips

1. Heat oven to 350 degrees F. Grease and flour bottom of three 8-10 inch round pans.
2. Combine dry ingredients in large bowl. Add eggs, milk, oil, and vanilla, and beat on medium speed for 2 minutes. Stir in boiling water. (Batter will get thin) Pour into pans.
3. Evenly spread the chocolate chips and cherries amongst the batter in the pans.
4. Bake for 30-35 minutes or until toothpick inserted comes out clean. Cool on wire racks for 10 minutes, remove from pans and cool completely.

Frosting-

1/2 cup butter

2/3 cup HERSHEY's cocoa

3 cups powdered sugar

1/3 cup milk (PA Preferred Schneider's Dairy whole milk)

1 tsp. vanilla extract

1. Melt butter
2. Stir in cocoa
3. Add powder sugar and milk alternating when adding.
4. Beat to a spreading consistency.
5. Stir in vanilla and frost cake.