

Jim Bob/Gospel Cake

This recipe is family tradition at all of our gatherings. It got its name after my cousin Jim who loves it more than any boy should and would take all cake the leftovers back to Wilmington with him. It has a few more steps than a typical cake so it leaves plenty of time to talk about the gospel with bakers both young and old.

Cake:

1 box german chocolate cake- mix as directed and pour in pan

In a separate bowl fold together:

1- egg

1/4 C to 1/2 C- sugar

1- 8oz cream cheese (softened)

1 bag- semi-sweet chocolate chips

After folding drop the mixture in dollops randomly within cake mixture.

Bake at 350 for 45 min to hour and let cool.

Icing:

1 1/2 c sugar

1 1/2 sticks butter (melted)

1 can carnation milk

Bring all this to a rolling boil for about 2 1/2 minutes and take the pot off eye of stove.

Stir in:

1/2 pack semi sweet chocolate chips

1 tsp vanilla

Pour icing over a cooled cake.

Special advice from mom: Don't attempt on a rainy day.