THE J.M. SMUCKER Co

Vanilla Chocolate Chip Layer Cake

With two layers of chocolate chip cake smothered in a thick, rich caramel icing, this recipe is a homerun at any party. Looking for a great birthday cake recipe? Look no further.

Prep Time	Cook Time	Serves	Difficulty
25 mins	35 mins	20	N/A

Ingredients

- **Cake:**
- 1 cup (250 mL) butter, softened
- 1 3/4 cups (425 mL) packed brown sugar
- 3 eggs
- 2 tsp (10 mL) pure vanilla extract
- 3 cups (750 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1 tbsp (15 mL) baking powder
- 1 can (354 mL) **Carnation®** Regular, 2% or Fat-Free Evaporated Milk
- 1 1/2 cups (375 mL) milk chocolate and/or semi-sweet chocolate chips
- **Icing:**
- 1 cup (250 mL) butter, softened
- 7-8 cups (1.7-2 L) icing sugar
- 1 jar (250 mL) **Smucker's®** Butterscotch Flavoured Topping
- 1 tsp (5 mL) pure vanilla extract or vanilla bean paste
- 1-2 tbsp (15-30 mL) milk, divided

Directions

Step 1:

Preheat oven to 350º F (180º C). Grease two 9" (23 cm) cake pans.

Step 2:

Cake: In a large bowl beat butter and sugar until well combined. Beat in eggs, one at a time. Add vanilla.

Step 3:

In a separate bowl, sift dry ingredients. Add half the dry mixture to wet ingredients. Add evaporated milk and then remaining dry mixture. Fold in chocolate chips. Pour batter into prepared pans.

Step 4:

Bake in preheated oven 30–35 minutes or until a toothpick inserted in centre of cake comes out clean. Cool cake completely.

Step 5:

Icing: Using electric mixer, beat butter and 3 cups (750 mL) icing sugar until well blended. Beat in butterscotch and vanilla. Beat in remaining icing sugar, 1 cup (250 mL) at a time until thick enough to spread. Add milk 1 tbsp (15 mL) at a time if necessary to smooth out icing. Cover icing with plastic wrap if not using right away. Try beating in a bit more milk if icing thickens.

Step 6:

On serving platter or cake board, place 1 layer of cake, top side down. Spread with approximately 1 cup (250 mL) icing. Place second layer of cake, top side up, over icing. Spread cake with remaining icing. Serve cold.

Ideal cake for special occasions and for all ages!

Images

