

Funny Cake

Another Pennsylvania Dutch recipe. Enjoy the Cake with your morning coffee. The Cake is made with the Funny Part on the top but the chocolate layer sinks to the bottom of the finished cake. I hope you try the Lemon Funny cake, too.

2 (9-inch) deep dish pastry shells
or 3 unbaked (8-inch) pastry shells
2 cups sugar
1/2 cup butter
2 eggs
2 cups all-purpose flour
2 tsp. baking powder
1 cup milk
FUNNY PART:
1 cup sugar
1/2 cup cocoa
1 cup hot water



CHOCOLATE FUNNY CAKE:

In a mixing bowl cream together sugar and butter.

Add eggs, one at a time; beating well after each.

Sift together flour and baking powder and add to egg mixture alternately with milk.

Pour batter evenly into two 9-inch or three 8-inch unbaked pie shells.

FUNNY PART:

In a 1-quart saucepan, mix together sugar, cocoa and hot water; let mixture come to a boil.

Remove from heat and pour over batter in pie shells.

Bake in 350 degree oven for 35 to 40 minutes or until tops are lightly brown; cake tests done.

Do not over-bake this cake as the Funny part will be between crust and cake when baked.

Does not have to be refrigerated.

Yield: 12 to 15 servings.

LEMON FUNNY CAKE

Substitute 4 Tablespoons of lemon juice for the cocoa and you have a Lemon Funny Cake.

NOTE: I have a Apple Custard Pie in my cookbook that is made very similar to this recipe. If using two 9-inch deep dish pastry shells, it is easy to make a Chocolate Funny Cake and a Lemon Funny Cake. Just cut the Funny Part in half using only 1/4 cup cocoa in one and 2 Tablespoons lemon juice in the other half and you can taste both.