

## **Toll House Cake**

My son David, loves Toll House Cookies and loves this cake.

1/2 cup butter, softened  
1-1/2 cup brown sugar  
2 eggs  
2-1/4 cups all-purpose flour  
1-1/2 tsp baking soda  
1 tsp. salt  
1-1/4 cup milk  
1 tsp. vanilla  
1 cup ( 6 oz.) semi-sweet mini-morsels  
**FROSTING:**  
1/3 cup butter  
1 cup ( 6 oz.) semi-sweet mini-morsels  
1/4 tsp. salt  
1 tsp. vanilla  
3 cups confectionery sugar  
5 Tb. milk



In a large mixing bowl, cream together butter and sugar. Add eggs; one at a time. Sift together the flour, baking soda, and salt and add alternately with milk. Add vanilla and mix thoroughly. About two minutes on medium speed of electric mixer. Fold in mini-morsels and pour batter into two greased and floured 8-inch or 9-inch cake pans. Bake in 350 degree oven for 35 minutes or until cake leaves the sides of pan. Cool in pans 10 minutes; remove to wire rack. **NOTE:** Do not test for doneness by piercing with cake tester for cake may lose volume.

Yield: 10 to 12 servings.

**FROSTING:** In a 1-quart saucepan or microwave safe bowl, melt butter and mini-morsels; add salt and vanilla. Cool 10 minutes.

In a large mixing bowl pour cooled chocolate mixture; add sugar alternately with milk. Turn electric mixer on high and beat until fluffy.

**BUNDT PAN OR 10-IN. TUBE PAN:**

Mix as above and pour batter in a well greased and floured Bundt or Tube pan. Bake at 350 degrees for 45 to 50 minutes. Cool 15 minutes in pan before removing from pan to plate.

In a 1-quart saucepan mix together 1/2 cup mini-morsels, 8 tsp. milk and 1-1/2 tsp. butter, heat until morsels melt. Cool 5 minutes; spoon over cake.