

Chocolate Ricotta Cake

RECIPE OF THE MONTH

Cake:

- 1 box fudge marble cake mix
- 2 lbs. ricotta
- 4 eggs
- 1 c. sugar
- 1 tsp. vanilla

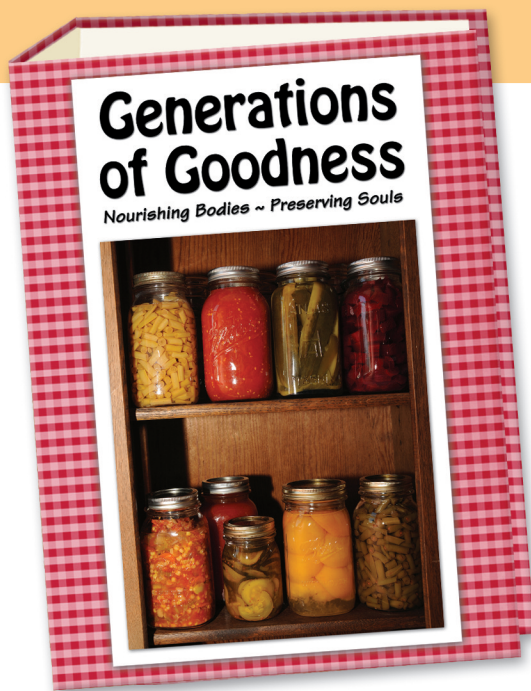
Frosting:

- 1 pkg. instant fudge pudding
- 1 c. milk
- 1 (12-oz.) ctn. whipped topping

Cake: Prepare the cake mix as directed on box and pour into a greased, 9 x 13-inch pan. Run the ricotta through a sieve, then mix well with the eggs, sugar and vanilla. Spoon evenly over cake. Bake at 350° for 1 hour. Cool.

Frosting: Mix ingredients together and spread over the cooled cake. Keep refrigerated.

Recipe Submitted By: Kacy Napolitan



Created By: Salem Mennonite Church

From: Kidron, OH

Proceeds Support: Church kitchen renovation

Gross Sales: \$4,710

Special Features:

Generations of Goodness, Nourishing Bodies - Preserving Souls was created to celebrate the 125th anniversary of Salem Mennonite Church. With recipes like “Sweet Potato Soufflé,” “Eggnog Pancakes,” and “Cappuccino Caramels” this cookbook was popular with not only church members but was also sold through a local restaurant and retail store. Their custom cover and dividers added extra charm and made this cookbook a keepsake that congregation members can treasure for many years to come.

