

Cafe Latte' Turtle Cake

Cake:

2 cups flour
1 $\frac{3}{4}$ cups sugar
 $\frac{1}{2}$ cup cocoa (good quality)
1 tsp. salt
1 Tbl. baking soda
1 egg
 $\frac{2}{3}$ cup vegetable oil
1 cup buttermilk
1 cup hot coffee

Combine egg, oil and buttermilk. Combine dry ingredients. Add wet to dry until mixed. Slowly pour in hot coffee. Scrape bowl. Mix briefly. Pour batter into three greased & papered 9" cake pans. Bake at 350 degrees for 25-30 minutes. Test with toothpick.

Frosting:

5 Tbl. Butter
 $\frac{1}{2}$ cup milk
1 $\frac{1}{3}$ cup sugar
2 $\frac{2}{3}$ cups semi sweet chocolate chips (good quality)
 $\frac{3}{4}$ cup caramel
1 $\frac{1}{2}$ cups toasted pecans

Mix sugar and milk in sauce pan, add butter and bring to a boil. Remove from heat and add chocolate chips to pan. Mix with a wire whip until smooth. If frosting is too thick or grainy add one or two teaspoons of hot coffee.

For each cake layer:

Petal $\frac{1}{3}$ of the frosting, then sprinkle $\frac{1}{2}$ cup of pecans and drizzle $\frac{1}{4}$ cup of caramel on the first layer.

Having problems doing the petals? Come and watch the finisher's frost cakes at Cafe Latte'.