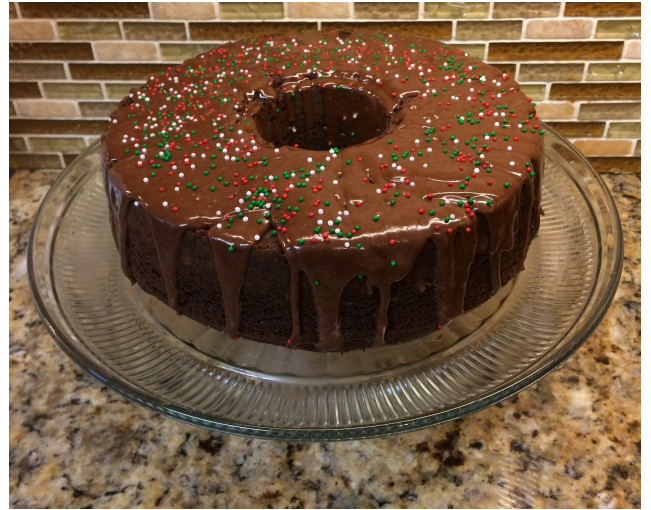


CHocolate CHiffon CHristmas Cake

READY IN: 55 mins



INGREDIENTS

1 cup sugar
1 cup cake flour
3/4 cup cocoa
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt

4 large egg yolks
1/2 cup canola oil
1/2 cup water
1 teaspoon vanilla
6 large egg whites
1/2 cup sugar

DIRECTIONS

Preheat oven to 350 degrees.

Lightly grease a 10" bundt pan.

Sift together the 1 cup sugar, cake flour, cocoa, baking powder, baking soda and salt.

Mix the wet ingredients into the dry ingredients

In a bowl with a mixer, whip the whites to soft peaks, then slowly add the last 1/2 cup sugar and whip again.

Mix 1/3 of the whites into the chocolate base to lighten, then fold the remaining whites in gently.

Pour the batter into the bundt pan and bake for about 30 minutes, or until the cake begins to pull away from the sides.

Remove for the oven and let cool, then turn onto a plate.

NOTES: This cake does not need icing, but you can sift a little powdered sugar over the top, fill the center with whipped cream and raspberries or serve with hot fudge sauce. We decided to pour chocolate icing over the top of ours and finished it off with sprinkles.

Place Your Reese's Peanut Butter Cups in the middle of the cookie where your made a divot. Put a dap of melted chocolate on the back of the candy eyes and stick them into place on the peanut butter cups. Lastly, add a vocabulary word and ooze the melted chocolate slowly on top of the cookies to make the spiders legs. Let the melted chocolate dry.