

## NOVEMBER BIRTHDAY CAKE



### Mini 3-Tier Chocolate Pudding Cake

#### INGREDIENTS

3/4 cup milk

3/4 tsp. apple cider vinegar

3/4 cup all-purpose flour

1/4 cup + 1/2 Tbsp. cocoa powder

3/8 tsp. baking soda

3/8 tsp. baking powder

3/4 tsp. salt

1/4 cup + 1/2 Tbsp. vegetable oil

3/8 cup + 1-1/2 Tbsp. sugar

1-1/2 tsp. pure vanilla extract

3/4 cup prepared chocolate pudding, divided

Dark chocolate frosting

Fresh berries

Powdered sugar

## DIRECTIONS

Preheat oven to 350° F. Grease, then line three 4-inch round pans with parchment paper.

In a medium bowl, whisk together milk and vinegar, and set aside. In a separate bowl, combine flour, cocoa powder, baking soda, baking powder and salt; set aside. To the milk and vinegar, add vegetable oil, sugar and vanilla extract, and whisk until foamy. Incorporate the flour mixture, whisking just until combined. **DO NOT OVERMIX.**

Pour batter into the three prepared pans and place in oven on center rack. Bake for 18 to 20 minutes, or until toothpick inserted into the center of each cake comes out clean. Remove from oven and let set in pans for 15 minutes before inverting onto wire rack to cool completely.

To decorate, place one cake on a serving plate and spread 1/4 cup of pudding on top. Add a second cake, followed by another 1/4 cup of pudding, and repeat with remaining layer and pudding. Pipe in chocolate frosting as pictured, top with fresh fruit, and dust with powdered sugar. Chill until ready to serve, then slice up and enjoy!