

August 22, 2018
Mocha Cloud Angel Cake

Ingredients:

- 1 1/3 c. cold milk
- 1 pkg. (3.9 oz.) instant chocolate pudding mix
- 1 Tbsp. instant coffee granules
- 1 c. whipping cream, whipped, divided
- 1 prepared angel food cake (10 inches)
- 2 Heath candy bars (1.4 oz. each), crushed

Directions:

In a mixing bowl, combine milk, pudding mix and coffee granules; beat on low speed for 2 minutes or until thickened. Fold in half of the whipped cream.

Cut the cake in half horizontally with a serrated knife and place the bottom layer on a serving plate. Spread the bottom half with half of the chocolate pudding mixture. Then sandwich the icing by placing the top half of the cake on top.

Fold remaining whipped cream into remaining pudding mixture; spread over the top and sides of the entire cake. Sprinkle with crushed candy bars.

Chill for 2 hours before serving.

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