

MAGIC MARBLEIZED MILK CHOCOLATE CAKE

Special for Dad with Juicy Summertime Berries

1 (16.5 oz.) package classic yellow cake mix
3 eggs
1/3 cup canola oil
1 cup water
2 cups chocolate milk
1 (15 oz.) can condensed milk
2/3 cup evaporated milk
3 Tablespoons unsweetened cocoa
2 teaspoons rum extract
1 container whipped cream topping*
Berry Topping (see recipe below)

Preheat oven to 350 degrees F. Line 9x13 inch pan with foil; spray with baking oil.

In a mixing bowl, combine cake mix, eggs, oil, and water; mix on low for 30 seconds; beat for 2 minutes on medium speed and batter forms. Spread cake batter evenly into prepared baking pan. Bake in preheated 350 degree F oven for 25 minutes or tests done. Remove from oven; cool 10 minutes.

Meanwhile, in a medium sized saucepan, cook chocolate milk, condensed milk, evaporated milk, and sifted cocoa. Whisk until smooth; bring to a boil. Remove from heat; stir in rum extract. Strain milk into bowl; set aside.

Poke holes over the entire cake with a chop stick. Spoon chocolate milk mixture over the entire cake top. Let mixture absorb completely in refrigerator overnight or for 4 hours. Remove cake from pan; discard foil; carefully cut into serving slices. Spread berry topping over cake slices; garnish each with dollop of whipped cream.

Yield: 10 to 12 servings

Berry Topping:

4 cups frozen mixed berries
1/4 cup granulated sugar

Combine all ingredients in medium sized bowl; let macerate for 30 minutes.

*To Prepare Your Own Whipping Cream:

1-1/2 cups heavy cream
3 Tablespoons confectioners' sugar

In a cold bowl, beat whipping cream and sugar until soft peaks form.