

# **CHOCOLATE CHERRY CAKE**

## **INGREDIENTS**

### **CAKE**

1 box Devil's Food cake mix  
1 can (21 oz) cherry pie filling  
2 large eggs  
1 tsp pure vanilla extract

### **CHOCOLATE GLAZE**

1 cup sugar  
    cup butter  
    cup milk  
1 package (6 oz – 1 cup) semisweet chocolate chips

## **DIRECTIONS**

### **CAKE –**

Place rack in center of the oven, preheat oven to 350°  
Spray 9x13 pan

Mix together cake mix, cherry pie filling, eggs and almond extract in bowl for 1 minute on low and then 2 minutes on medium

Bake for 30-35 minutes (until knife in the center comes out clean)  
Set aside to cool slightly while preparing glaze

### **GLAZE –**

Place sugar, butter and milk in small saucepan and cook over medium-low heat, stirring constantly until mixture comes to a boil. Continue to stir constantly for 1 minute. Remove from heat and stir in chocolate chips. Stir until chips have melted and the glaze is smooth. Pour over warm cake so it covers the entire surface (the glaze will be thin but will firm up when cake cools)

After completely cooled, cover with aluminum foil. Cake can be stored at room temperature for up to five days.