**8-Layer Chocolate Cake**

(Provided by Rhonda Allen)

**Ingredients (For Cake):**

1 box Duncan Hines yellow cake mix

1 ½ tsp. baking powder

4 eggs

1 stick btter

1 tsp. vanilla

1 1/3 c. milk

**Directions (For Cake):**

Mix all ingredients together. Lightly grease and flour 9” cake pans. Bake in thin layers at 350 degrees for 10-15 minutes. You will need to use pans several times, depending on how many pans you have and how many layers you want. Use enough batter to cover the bottom of cake pan evenly. Cool on baking racks.

**Ingredients (For Icing):**

4 squares unsweetened chocolate

1 stick buter

1 lb. confectioner’s sugar

1 ½ tsp. vanilla

5 Tbs. milk

**Directions (For Icing):**

Melt butter and chocolate on low heat; add sugar, vanilla and milk. Beat until smooth. Frost top of each layer, then sides.