

FAVORITE RECIPE:

Fancy icing decorations top celebration cake

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AVON LAKE — For the past four years, Pam Christopher, of Avon Lake, has been a member of the Isabella Guild of the Knights of Columbus in Avon Lake.

A retired care practitioner and licensed practical nurse of 30 years, Christopher said she enjoys the company of other guild members and is quick to roll up her sleeves to help with the latest group project.

Such as when she and guild members spent 4 1/2 hours last month making 20 dozen pierogies, using 20 pounds of flour and 20 pounds of potatoes. They wanted to learn how to prepare pierogies the way the late Vlasta Sedevic, a former president of the Isabella Guild, used to make them.

Christopher feels right at home in the kitchen, although she said she prefers baking rather than cooking.

As for her celebration cake, Christopher said, “You do need patience when you’re making this, but time goes by fast if you go step by step. And you can use any chocolate cake mix you want.

“It’s called a Celebration Cake because of the fancy icing decorations on it. You can make this cake for a special occasion,” she said.



Pam Christopher shows her celebration cake at the home of Mary Bliss in Avon.

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Celebration Cake

Servings: Makes 12

1 package devil’s food cake mix

1 package (3.9 ounces) instant chocolate pudding mix

1 cup sour cream

1/2 cup water

1/2 cup vegetable oil

4 large eggs

1 1/2 cups semi-sweet chocolate chips (plus an additional one cup of chocolate chips for melting to use for decoration)

1 container fudge frosting

8 to 10 strawberries

Clean and drain whole strawberries. Place cake mix, pudding mix, sour cream, water, oil and eggs and in big bowl and beat 3 minutes on medium speed. Fold in chocolate chips.

Pour it in a bundt pan that is greased and dusted with cocoa powder and bake on middle rack in oven at 350 degrees for 45 to 50 minutes until it springs back and starts to pull away from the sides of pan.

Cool 20 minutes in the pan and another 20 minutes inverted on the rack. Heat extra cup of chocolate chip morsels for 30 seconds in microwave. Place the melted chocolate chips on waxed paper in a swirling design, then place in refrigerator to cool.

Frost cake and place strawberries firmly on top of the cake. Remove hardened chocolate swirls from refrigerator and peel design from waxed paper with a spatula and place on sides of cake.

Also place strips of waxed paper under the cake edges when icing it and then pull the waxed paper out when you're done so that you end up with a clean dish.