

Romantic White Chocolate Cake with White Chocolate Flecks Frosting

By *Laura Stone Roberts*

Ingredients

For Cake:

- ... 1 box white cake mix and ingredients needed for mix
 - ... 1 cup white chocolate chips
 - ... 2 tsp. flour
- White Chocolate Cake

For Frosting:

- ... 2 envelopes Dream Whip topping, prepared with milk according to directions
- ... 1 cup white chocolate chips

For Decorations:

- ... 1 cup white chocolate chips
- ... 1 tbsp. shortening
- ... Parchment paper

Directions:

Process 1 cup of white chocolate chips with 2 tsp. flour in food processor or blender until finely ground. Grease and flour bottom and sides of two 8" round pans. Make cake mix according to instructions on box, cutting oil or butter called for by one-third. Fold prepared white chocolate into batter just before pouring into prepared pans. Bake and cool as instructed on cake mix box.

Make Dream Whip according to package directions and place in refrigerator. Melt 1 cup of white chocolate chips in microwave on 50% power, stirring frequently to prevent scorching, until just melted. Remove prepared topping from refrigerator, and while beating, slowly pour melted chocolate over topping in mixing bowl. Beat on high for two minutes and refrigerate.

Melt 1 cup white chocolate chips with 1 tbsp. of shortening in microwave on 50% power, stirring frequently to prevent scorching, until just melted. Make cone with parchment paper and spoon melted chocolate inside. Pipe fanciful leaf shapes on sheets of parchment and refrigerate. In same manner, pipe stipple shapes onto parchment and refrigerate.

When topping and decorations are well chilled, frost cake as usual and then break stippling apart into 3-wide strips and push gently onto side of cake. Repeat, filling in with smaller stippling bits as needed, until entire side of cake is covered. Arrange leaf shapes on top of cake as desired. Keep refrigerated except when devouring!

