

# Chocolate Shortie Cakes Recipe by Vyvacious

Recipe Link: <http://vyvacious.wordpress.com/emoticons-and-chocolate-shortie-cakes>

*Note:* These little baby cakes are like an individual mini cake for one that are super cute and delicious! My friend rants and raves about it on her blog! :)

(<http://stampcraftpin.blogspot.com/2012/09/pumpkins-and-shortie-cakes.html>)

Makes 24

## Ingredients:

- 1 *box* Devil's Food Cake (*dry mix*)
- 3/4 *cup* milk
- 1/2 *cup* coffee
- 2 *tsp* vanilla extract
- 4 eggs
- 1 *stick* unsalted butter, *melted*
- Small amount of Crisco for greasing

## Equipment:

- Large mixing bowl, hand mixer, rubber spatula, medium ice cream scoop
- Whoopie pie pan (*12 cavities*), toothpick, cooling racks

## Instructions:

1. Combine all ingredients minus the Crisco in a large mixing bowl. Mix on low until dry ingredients are incorporated into wet then mix on high for another 30 seconds.
2. Grease the whoopie pie pan cavities with Crisco or something similar so that the *Shortie Cakes* don't stick to the pan.
3. Using the medium ice cream scoop, fill each cavity with batter. If you have 2 whoopie pie pans, feel free to use both and then swap the pans midway through baking to ensure even cookie. Otherwise, set aside the other half of your batter to use once the first batch is done.
4. Bake the *Shortie Cakes* at 350 degrees F for 8 mins. Test with a toothpick, if it comes out mostly clean then remove immediately so that the *Shortie Cakes* aren't overly done. Mine personally took about 9 minutes.
5. Let the Shortie Cakes rest for 5 minutes then transfer to a cooling rack. Rinse and dry your whoopie pie pan then fill each cavity with the remaining batter using the medium ice cream scoop.
6. Repeat *step 4* to bake the *Shortie Cakes* and *step 5* to cool them.

Now inhale and bask in the gloriousness that is a decadent *Shortie Cake*. Store in a sealed container at room temperature.