**My Inspiration cake from The Dakotas**

Source: The Great American Cookbook

**Cake Ingredients:**

1 cup chopped pecans or walnuts

2 ½ cups all purpose flour

4 ½ teaspoons baking powder

1 teaspoon salt

1 ½ cup sugar

2/3 cup vegetable shortening

1 ¼ cups milk

1 teaspoon vanilla extract

4 large egg whites (save the yolks for the frosting)

2 ounces grated semi-sweet chocolate chips

**Frosting Ingredients:**

4 egg yolks

½ cup granulated sugar

¼ cup boiling water

2 ounces unsweetened chocolate, finely chopped

1 stick unsalted butter, softened

1 teaspoon vanilla extract

2 cups confectioner’s sugar

**DAY 1 INSPIRATION CAKE**

**Cake Directions:**

1. Grease and flour 2 (9 inch) round cake pans. \_\_\_\_\_\_\_\_\_\_\_
2. Spread the 1 cup of finely chopped nuts evenly over the bottoms of the pans. \_\_\_\_\_\_\_\_\_\_\_
3. Stir together the 2 ½ cups flour\_\_\_\_\_\_\_\_\_\_, 4 ½ teaspoons baking powder \_\_\_\_\_\_\_\_, 1 teaspoon salt \_\_\_\_\_\_\_ and 1 ½ cup sugar \_\_\_\_\_\_\_\_\_\_ into a large bowl. Then put it all through a sifter together. \_\_\_\_\_\_\_\_\_\_\_
4. Add the 2/3 cup shortening \_\_\_\_\_, 1 ¼ cup milk \_\_\_\_\_\_\_\_ and 1 teaspoon vanilla \_\_\_\_\_\_\_\_\_\_.
5. Beat for 1 ½ minutes on medium speed or until all is well blended. \_\_\_\_\_\_\_
6. Add the 4 egg whites and beat for another 1 ½ minutes \_\_\_\_\_\_\_.
7. Using a spatula, carefully spread ¼ of the batter into each of the nut lined pans, using about half of the batter in total. \_\_\_\_\_\_\_\_\_\_
8. Sprinkle 1 ounce of the chocolate into each pan. \_\_\_\_\_\_\_\_\_
9. Spoon the remaining batter in to the pans, spreading carefully so the chocolate is not disturbed. \_\_\_\_\_\_\_\_\_\_
10. Bake for 35-40 minutes at 350 degrees or until a tooth pick placed in center of cakes come out clean.
11. Cool in pans for 15 minutes, then remove cakes from pans. \_\_\_\_\_\_\_\_\_\_