

# dressed to impress

Tall, dark and delicious, this **four-layered beauty** is the perfect finish for any celebration—and surprisingly easy to make!



## tuxedo cake

**PREP** 30 min.  
**TOTAL** 1 hour 43 min. (incl. cooling)  
**MAKES** 16 servings

### what you need

- 1 pkg. (2-layer size) devil's food cake mix
- 1 pkg. (3.9 oz.) **Jell-O** Chocolate Instant Pudding
- 1½ pkg. (8 oz. each) **Philadelphia** Cream Cheese, softened
- ½ cup butter, softened
- 1½ tsp. vanilla
- 6 cups powdered sugar
- ½ of 8-oz. tub **Cool Whip** Whipped Topping (Do not thaw.)
- 2 oz. **Baker's** Semi-Sweet Chocolate

### make it



**heat** oven to 350°F. Prepare cake batter and bake as directed on package for 2 (9-inch) round cake layers, blending dry pudding mix into batter before pouring into prepared pans. Cool 10 min. Loosen cakes from sides of pans with knife. Invert onto wire racks; gently remove pans. Cool cakes completely.



**meanwhile**, beat cream cheese, butter and vanilla in large bowl with mixer until blended. Gradually beat in sugar.



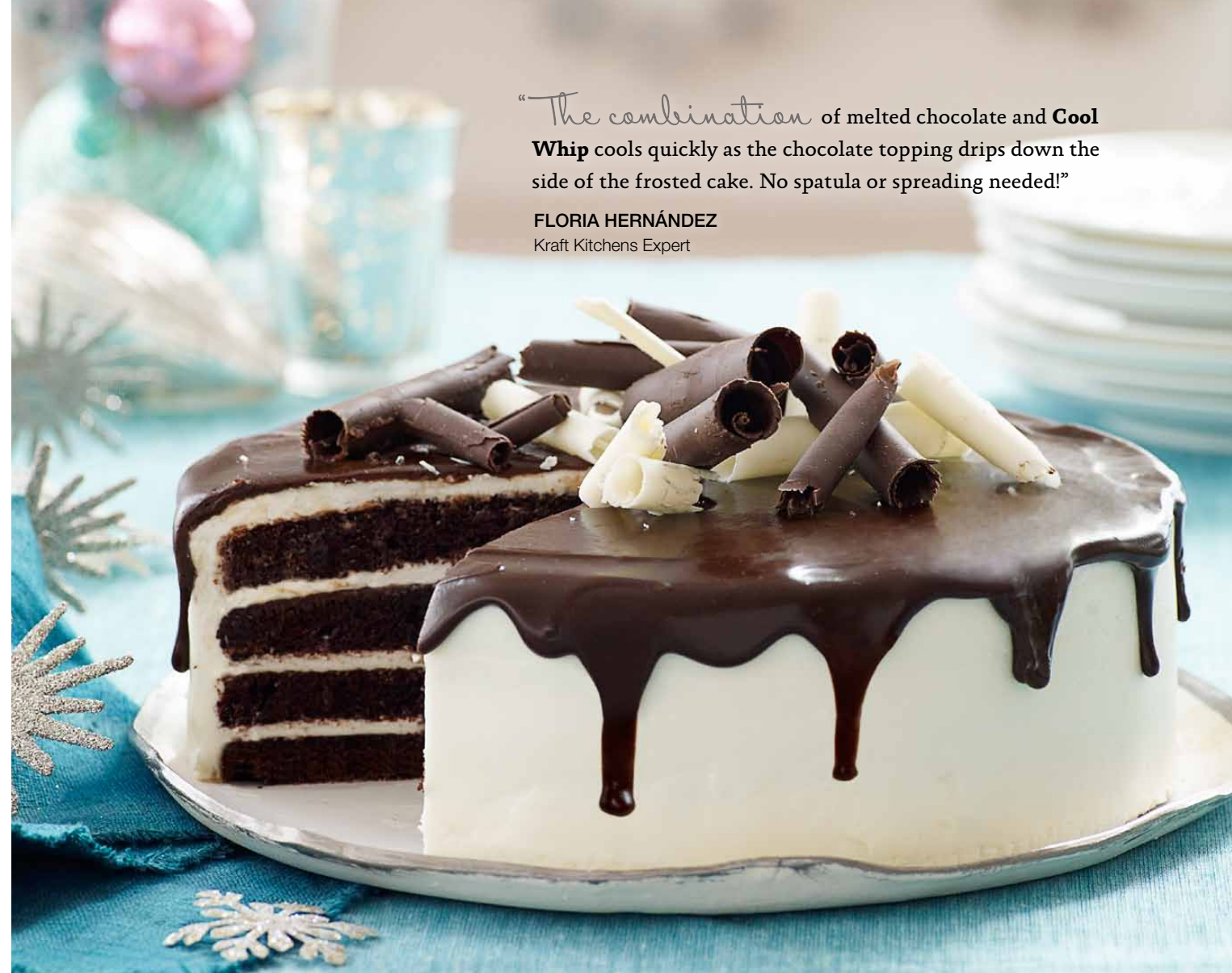
**cut** each cake layer horizontally in half, using toothpicks inserted halfway up the side of the layer as guides for cutting with a serrated knife.



**stack** on plate, spreading ¾ cup cream cheese frosting between each layer. Spread remaining frosting onto top and side of cake. Microwave **Cool Whip** and chocolate in microwaveable bowl on HIGH 1½ min., stirring after 1 min.; stir until chocolate is completely melted and mixture is well blended. Cool 5 min.



**pour** over cake, letting excess drip down side. Store cake in refrigerator.  
**SPECIAL EXTRA:** Garnish cake with white and semi-sweet chocolate curls. Warm 1-oz. piece **Baker's** White Chocolate by microwaving it on HIGH for a few seconds. Draw vegetable peeler slowly over flat bottom of chocolate to form thin curls. Repeat with 1 oz. **Baker's** Semi-Sweet Chocolate.



“The combination of melted chocolate and **Cool Whip** cools quickly as the chocolate topping drips down the side of the frosted cake. No spatula or spreading needed!”

**FLORIA HERNÁNDEZ**  
Kraft Kitchens Expert