

until fragrant, about 15 seconds. Tilt pan and carefully pour in juice (caramel will harden and steam vigorously). Cook over moderately low heat, stirring, until caramel is dissolved. Remove sauce from heat and let cool.

Carefully run a thin knife around edges of cake, then remove side of pan. Cool cake on bottom of pan for 30 minutes.

Invert cake onto rack, remove bottom of pan, and carefully peel off paper. Invert a serving plate over cake and invert cake onto plate.

Serve cake with caramel sauce.

### COOK'S NOTES

- The cake improves in flavor if made a day ahead. Cool completely, then refrigerate, covered with plastic wrap. Bring to room temperature before serving.
- The sauce can be made up to 1 day ahead and kept at a cool room temperature.



## Devil's Food Cake with Marshmallow Frosting

SERVES 8

ACTIVE TIME: 30 MINUTES ■ START TO FINISH: 2½ HOURS  
(INCLUDES COOLING)

- Topped with swirls of fluffy white frosting, this cocoa cake will take you back to those “devil dog” snack cakes of your childhood—but it’s much better. Baked in a brownie pan, it’s easy to pull together on a weeknight, and it is just the thing for a homey family celebration. ■

### FOR CAKE

- 2 cups all-purpose flour
- ¾ cup unsweetened cocoa powder (not Dutch-process)
- 1¼ teaspoons baking soda
- ¾ teaspoon salt
- 2 sticks (½ pound) unsalted butter, softened
- 1½ cups packed dark brown sugar
- 2 large eggs, left at room temperature for 30 minutes
- 1 teaspoon vanilla extract
- 1½ cups water

### FOR FROSTING

- 2 large egg whites, left at room temperature for 30 minutes
- ½ cup granulated sugar
- Pinch of salt
- ¼ cup light corn syrup
- 2 tablespoons water
- 1 teaspoon vanilla extract

GARNISH: UNSWEETENED COCOA POWDER

SPECIAL EQUIPMENT: an 8-inch square baking pan

**MAKE THE CAKE:** Put a rack in middle of oven and preheat oven to 350°F. Butter baking pan and dust with flour.

Whisk together flour, cocoa powder, baking soda, and salt in a bowl.

Beat together butter and brown sugar in a large bowl with an electric mixer (fitted with paddle attachment if using a stand mixer) until pale and fluffy. Add eggs one at a time, beating well after each addition, then beat in vanilla. Add flour mixture and water alternately in 3 batches, beginning and ending with flour and mixing until just combined.

Pour batter into cake pan and smooth top. Bake until a wooden toothpick inserted in center of cake comes out clean, 45 to 55 minutes. Cool in pan on a rack for 1 hour.

Run a thin knife around sides of pan and invert cake onto rack, then reinvert onto a cake plate.

**MAKE THE FROSTING:** Combine all ingredients in a metal bowl set over a saucepan of simmering water and beat with a handheld electric mixer at high speed until frosting is thick and fluffy, 6 to 7 minutes. Remove bowl from heat and continue to beat until slightly cooled.

Mound frosting on top of cake. Dust with cocoa powder.

### COOK'S NOTES

- The cake improves in flavor if made up to 1 day ahead. Cool, uncovered, then keep, wrapped in plastic wrap, at room temperature. Frost the cake just before serving.
- The egg whites in the frosting are not fully cooked. If that is a concern, see page 915. Alternatively, substitute pasteurized liquid egg whites or reconstituted powdered egg whites, such as Just Whites.