



COAST
FAMILY OWNED SINCE 1922



Dark Chocolate Devil Dogs

24 servings Prep time: 15 Minutes (includes chill time) Cook time: 10 Minutes

Ingredients

For the Cakes: 3/4 Cup Lard 1 1/2 Cup White Sugar 3 Eggs 3/4 Cup Dark Chocolate Cocoa Powder 3 Cup AP Flour 2 TSP Baking Soda 1/2 TSP Kosher Salt 1 1/2 Cup Water (Warm) 2 TSP Instant Coffee 2 TSP Vanilla

For the Frosting: 3/4 Cup Lard 1 1/3 Cup Powdered Sugar 1 Small Jar of Marshmallow Fluff 1/2 TSP Vanilla 1/2 TSP Sea Salt

Directions

For the Cakes: Preheat the oven to 400F. 1. Cream the lard, sugar and eggs. When combined, add the cocoa powder and continue mixing until combined. 2. Sift the flour, baking soda and salt together. 3. Add the instant coffee and vanilla to the warm water and mix to combine. 4. While mixing the egg mixture on low, alternate adding in the flour mix and the instant coffee until the dough is dark and combined. 5. Using an ungreased cookie sheet, use a spoon to create the cylindrical shapes for the devil dogs. You can also drop TBSP circles if you prefer. 6. Bake for 8-10 minutes until the tops are dry. Cool Before Filling.

For the Filling: 1. Mix together the lard, sugar and fluff until fluffy and creamy. 2. Mix in the vanilla. 3. When the cakes are cool, add the frosting to one cookie, and sandwich the frosting with another.