

## Steve Gainer

executive chef at Miller's Smorgasbord

Having learned many regional cuisines when traveling the world with the U.S. Navy, Steve put his knowledge to work with 7 years of restaurant ownership before choosing to spend more time with his family. At Miller's Smorgasbord, it's all about good food in a comfortable, family-friendly setting. Steve shares the recipe of decadent chocolate cake that his grandmother used to make for him growing up in Lititz. Still his birthday cake of choice, the dessert's secret coffee ingredient is the key to its moistness.



### Chocolate Joe Cake w/ Peanut Butter Icing from Miller's Smorgasbord

**Cake:** 2 cups  
1/2 cup vegetable oil  
2 cups sugar  
2 cups flour  
2 teaspoons baking soda  
2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup cocoa  
1 cup strong black coffee  
1 cup milk

**Icing:** 3/4 cup Crisco shortening  
1/4 cup butter  
3 tablespoons peanut butter  
2 teaspoons vanilla  
3 cups confectioner's sugar  
4-5 tablespoons cold water

**Cake:** Place all ingredients into mixing bowls and mix on low speed for one minute. Scrape bowl edges and mix again for another 30 seconds. Pour into greased 9 x 13 cake pan and bake at 375 degrees for 35 minutes. Allow cake to cool, then coat top with icing.

**Icing:** Cream butter, shortening and peanut butter, then add vanilla and cream a bit more. Add 1/3 cup of sugar while mixing on low. Add water and slowly add remaining sugar while still mixing at low speed. Add additional water as necessary to achieve desired consistency.

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