Smith Island Cake Heritage Recipe

Recipe card | Food heritage series

Thin yellow layers and rich chocolate icing make this Eastern Shore classic instantly recognizable. Maryland named Smith Island cake its official state dessert in 2008. Bakers often stack eight or more layers.

Ingredients

For the layers	For the icing
3 cups all-purpose flour	2 cups granulated sugar
1 tablespoon baking powder	1 cup evaporated milk
1/2 teaspoon salt	1/2 cup unsalted butter
2 cups granulated sugar	6 ounces unsweetened chocolate, chopped
1 cup unsalted butter, softened	1 teaspoon vanilla extract
5 large eggs	
1 cup whole milk, 1 cup evaporated milk	
2 teaspoons vanilla extract	

Directions

1. Heat the oven to 350 degrees F. Grease and flour as many 9-inch round pans as you have.
2. Whisk the flour, baking powder, and salt together.
3. Cream the butter and sugar. Beat in the eggs one at a time, then the vanilla.
4. Combine the milks. Add dry ingredients and milk to the batter in turns, mixing just until smooth.
5. Spread a thin 3/4 cup of batter into each pan. Bake 8 to 12 minutes, until set and lightly golden.
6. Simmer the sugar and evaporated milk for 5 minutes, stirring often. Remove from the heat and stir in the butter, chocolate, and vanilla.
7. Stack the warm layers, spreading icing between each one. Pour the remaining icing over the top and sides.

Baker's note: This sample recipe has not been kitchen tested. Let the icing thicken slightly before coating the sides.

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