This cake recipe reflects the District 13 on two levels. Not only does it represent what the district has, but also it is symbolic of what they became. You have the insight that before their fall the district was wealthy and full of technology. With this wealth one could expect them to have easier access to products that would be considered rare in the other districts, such as chocolate and basic sugars. It is symbolic in that the different items in this cake show the richness that it had once enjoyed and also what happened to it.

The shapes and designs are made out of Hersey’s chocolate bars. The cake itself will be chocolate so that it represents the ground. Inside the cake (ground) will be hunks of Kit Kats, which will represent the graphite that was mined from District 13 soil. The Cool Whip is reminiscent of nuclear fallout and the Reese’s minis represent the ruins of the fallen district.

**Homemade Chocolate Cake Mix / How to Bake**

**Ingredients**

* 2 3/4 cup all purpose flour - sifted
* 1 3/4 cup granulated sugar
* 1/4 cup cocoa powder
* 2 teaspoons baking powder
* 3/4 teaspoon Kosher salt
* Sift all ingredients together. Can be stored in air tight container for 10-12 weeks.
* **To Bake:**
* Preheat oven to 350F
* In a bowl, pour mix and add:
* 1/2 cup vegetable oil
* 1/4 cup water
* 2 tsp vanilla
* 3 eggs (without yoke)
* For two round 8" cakes bake 15-20min, cupcakes 10-12min.
* \*I sift the flour twice, but I am kind of a huge believer in sifting flour to get the lumps out. Others feel otherwise, but I always sift my dry ingredients out of habit.
* Directions for Finishing Baked Cake
* 1 (18.25 ounce) package devil's food cake mix
* 1/2 (14 ounce) can sweetened condensed milk
* 6 ounces caramel ice cream topping
* 3 (1.4 ounce) reese's minis
* 5 Chopped up Kit Kats
* 7 Hersey chocolate bars (for decoration)
* 1 (8 ounce) container frozen whipped topping, thawed

**Directions**

* Bake cake according to package directions for a 9x13 inch pan; cool on wire rack for 5 minutes. Make slits across the top of the cake, making sure not to go through to the bottom.
* In a saucepan over low heat, combine sweetened condensed milk and caramel topping, stirring until smooth and blended. Slowly pour the warm topping mixture over the top of the warm cake, letting it sink into the slits; then sprinkle the crushed chocolate Kit Kat bars liberally across the entire cake while still warm. (Hint: I crush my candy bars into small chunks as opposed to crumbs - I like to have pieces I can chew on!)

Let cake cool completely, then top with whipped topping. Decorate the top of the cake with some more Kit Kat & Reese’s bar chunks and swirls of caramel topping. Refrigerate and serve right from the pan!