



Chocolate Cake



Cake:

- 1 box Devil's food cake mix
- 1 4-oz. box instant chocolate pudding mix
- 1 c sour cream
- ½ c water
- ½ c vegetable oil
- 4 eggs

Frosting:

- 12 1-oz. Baker's semi-sweet chocolate squares
- 1 c heavy cream
- 2 c butter, cut into chunks
- 5 c powdered sugar, sifted

Grease and flour two 9-inch round cake pans. Set aside. In large mixing bowl add cake mix, pudding mix, sour cream, water, vegetable oil and eggs. Mix on low speed for 1 minute. Mix on medium speed for 2 minutes. Equally divide the batter between the pans. Spread batter until smooth. Bake at 350°F for 22-24 minutes or until toothpick inserted into center of cake comes out clean. Watch carefully as cake goes from “gooey” to “baked” rather quickly. Cool in pans on wire rack for 20 minutes. Remove from pans and cool another 20 minutes (while preparing frosting).

To make frosting, in large pan heat chocolate, cream, and butter over medium/low heat, stirring constantly until mixture is melted. Turn heat to low and continue to cook another 5-6 minutes while stirring (keep heat low enough that mixture does not boil). Remove from heat and beat in powdered sugar until smooth. Place pan in large bowl of ice and beat frosting with electric mixer for 5 minutes or until frosting is smooth, thick, and fudgy. (Frost cake immediately as frosting thickens as it sets.)

To assemble, cut cakes in half using knife or cake leveler. Place one layer of cake on plate dusted with powdered sugar. Top with layer of frosting. Repeat layers until top layer of cake is frosted. Frost sides of cake.