

Sour Cream Chocolate Cake

Ingredients

- 3 squares (3 oz) chocolate
- 1/2 cup double strength coffee beverage
- 2 cups flour
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups sugar
- 1 cup thick sour cream
- 2 1/2 tsp vanilla
- 2 eggs, well beaten

Instructions

1. Combine chocolate and 1/2 cup double strength coffee beverage; blend and cool.
2. Combine flour, baking soda, and salt; set aside.
3. Beat together sugar, sour cream, and vanilla.
4. Add dry ingredients in thirds, beating well after each addition.
5. Add 2 well-beaten eggs; beat in chocolate mixture.
6. Add remaining dry ingredients in thirds; do not overbeat.
7. Bake at 350°F for 35 minutes (or 40 to 45 minutes for a square cake).

Sour Cream Chocolate Cake

3 sq. 3 oz. Choc.

1/2 C double strength coffee beverage
blend + cool

2 C flour

1 1/2 tsp baking soda

1/2 tsp salt

combine + beat

1 1/2 cups sugar

1 C thick sour cream

2 1/2 tsp vanilla

add in 1/3 beating well

2 eggs well beaten

beat in Choc mix add

drying in 1/3 do not overbeat

350 - 35 min

square cake 350

40 to 45

