



# CHOCOLATE CAKE



From the kitchen of Mom Dudley

## Ingredients:

1 cup butter, softened  
3 cups packed brown sugar  
4 large eggs, room temperature  
2 teaspoons vanilla extract  
2-2/3 cups all-purpose flour  
3/4 cup baking cocoa  
3 teaspoons baking soda  
1/2 teaspoon salt  
1-1/3 cups sour cream  
1-1/3 cups boiling water

## FROSTING:

1/2 cup butter, cubed  
3 ounces unsweetened chocolate,  
chopped  
3 ounces semisweet chocolate,  
chopped  
5 cups confectioners' sugar  
1 cup sour cream  
2 teaspoons vanilla extract

## Directions:

Preheat oven to 350°. Grease and flour three 9-in. round baking pans.

In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. In another bowl, whisk flour, cocoa, baking soda and salt; add to creamed mixture alternately with sour cream, beating well after each addition. Stir in water until blended.

Transfer to prepared pans. Bake until a toothpick comes out clean, 30-35 minutes. Cool in pans 10 minutes; remove to wire racks to cool completely.

For frosting, in a metal bowl over simmering water, melt butter and chocolates; stir until smooth. Cool slightly.

In a large bowl, combine confectioners' sugar, sour cream and vanilla. Add chocolate mixture; beat until smooth. Spread frosting between layers and over top and sides of cake. Refrigerate leftovers.