

THE WORLD'S BEST CHOCOLATE CAKE



Submitted by Joan Parlin

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Tags : Dessert Medium

Serves 20
Prep Time 1
Total Time 2

NUTRITIONAL FACTS

Amount per Serving (20 total)

Calories Yes a few

Fat

Carbohydrate

Protein

INGREDIENTS

Cake

3 squares unsweetened chocolate

2 ¼ c. sifted cake flour

2 tsp. baking soda

½ tsp. salt

½ c. (1 stick) butter or margarine

2 ¼ c. firmly packed brown sugar

3 eggs

1 ½ tsp. vanilla

1 c. sour cream

1 c. boiling water

Chocolate Frosting

4 squares unsweetened chocolate

½ cup (1 stick) butter or margarine

INSTRUCTIONS

Step 1 :

CAKE:

Step 2 :

Melt chocolate in a small bowl over hot, not boiling water or melt in a microwave.

Step 3 :

Grease and flour two 9x1 ½" round layer cake pans; tap out excess flour.

Step 4 :

Sift flour, baking soda and salt. Stir with spoon to blend.

Step 5 :

Beat butter until soft in a large bowl of mixer. Add brown sugar and eggs; beat with mixer at high speed until light and fluffy, 5 minutes. Beat in vanilla and cooled melted chocolate.

Step 6 :

Stir in dry ingredients alternatively with sour cream, beating well with a wooden spoon after each addition under batter is smooth. (I often do this with the mixer on slow speed). Stir in boiling water. (For this I do use the wooden spoon. Batter will be thin). Pour at once into prepared pans.

1 pkg. (1 pound) confectioner's sugar

½ cup milk

2 tsp. vanilla

Step 7 :

Bake at 350 degrees for 35 minutes or until centers spring back when lightly pressed with fingertips.

Step 8 :

Cool on wire rack until cake can be easily removed from pans—usually in about 20 minutes.

Step 9 :

Cool completely before frosting.

Step 10 :

FROSTING:

Step 11 :

Combine chocolate and butter in small heavy saucepan and place over low heat, just until melted. (I melt it in bowl in microwave.)

Step 12 :

Combine sugar, milk and vanilla in medium sized bowl; stir un smooth; add chocolate and butter mixture. Stir until smooth. Set bowl in pan of ice and water; beat with wooden spoon until frosting is thick enough to spread and hold its shape. (I just put frosting in refrig. for ten mins. or so, until it firms up, skipping the ice water routine. If you do this, stir again after removing from refrig. to smooth out.)
