Sour Cream Chocolate Cake

12 servings

INGREDIENTS

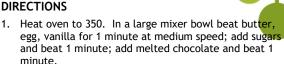
34 cup melted butter 1 egg 2 tsp vanilla extract 1 cup packed light brown sugar ½ cup granulated sugar 2 - (1oz) squares semi sweet baking chocolate (melted) 2 cups sifted all-purpose flour 2/3 cup unsweetened cocoa

1 cup warm water cup sour cream

1 Tbsp baking soda

powder

½ tsp salt



- 2. In a small bowl, combine flour, cocoa powder, baking soda and salt. Then add to chocolate mixture alternately with water beating well after each addition. Add Sour Cream and mix well.
- 3. Pour into 2 greased and floured 8 inch round pans and back 30-35 minutes.
- 4. Cool for 10 minutes and remove from pans to cool completely before frosting

