

Sour Cream Chocolate Cake

12 servings



INGREDIENTS

¾ 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
powder
1 Tbsp baking soda
½ tsp salt
1 cup warm water
1 cup sour cream



DIRECTIONS

1. Heat oven to 350. In a large mixer bowl beat butter, egg, vanilla for 1 minute at medium speed; add sugars and beat 1 minute; add melted chocolate and beat 1 minute.
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