

Chocolate-Sour Cream Cake

2 eggs
1 ½ cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 t baking powder
½ t baking soda
½ t salt
½ cup shortening
1 ¼ cups sugar
1 t vanilla
3 oz bittersweet chocolate, melted and cooled
1 8 ounce carton dairy sour cream
1 cup milk
1 recipe Fudgy Frosting (below)

1. Let eggs stand at room temperature 30 minutes. Preheat oven to 350 degrees. Grease and flour two 9 inch round cake pans. Set aside.
2. In small bowl combine flour, cocoa powder, baking powder, baking soda, and salt. In large bowl beat shortening and sugar on medium speed until combined. Beat in eggs and vanilla until combined. Beat in melted chocolate and sour cream. Alternately add flour mixture and milk; beat on low after each addition just until combined. Spread batter in prepared pans.
3. Bake 25 minutes or until tops spring back when lightly touched. Cool on wire racks 10 minutes. Remove from pans; cool.
4. Prepare Fudgy Frosting. Place one layer flat side down on plate. Spread top with 1 cup frosting. Stack second layer flat side down. Spread with remaining frosting.

Fudgy Frosting: In large pan over low heat melt and stir one **12-oz package semisweet chocolate pieces** and **½ cup butter**. Cool 10 minutes. Stir in **8-oz carton sour cream**. Stir in **4 ½ cups (1 pound) sifted powdered sugar**; stir until smooth.

Baking time for 9x13 pan is 25–30 minutes, fluted pan 40–45 minutes