

## Cakes

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# Midnight Bliss Cake

**Servings: 12**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour 5 minutes**

**1 pkg (2 layer size) chocolate cake mix**

**1 pkg (4 serving size) JELL-O Chocolate Instant pudding & pie filling**

**1/2 cup General Foods International Coffees, any flavor**

**4 eggs**

**1 container (8 oz.) sour cream**

**1/2 cup vegetable oil**

**1/2 cup water**

**1 pkg (8 oz.) Semi-sweet baking chocolate , chopped**

Heat oven to 350 degrees.

Lightly grease and flour a 12-cup fluted tube pan or 10-inch tube pan.

Beat all ingredients except chopped chocolate in large bowl with electric mixer on low speed just until moistened, scraping side of bowl often. Beat on medium speed two minutes or until well blended.

Stir in chopped chocolate. Spoon batter into prepared pan.

Bake 50 to 60 minutes or until toothpick inserted near center comes out clean. Cool in pan ten minutes on wire rack. Loosen cake from sides of pan with spatula or knife. Invert cake onto rack and gently remove cake. Cool completely on wire rack. Sprinkle with powdered sugar, if desired.

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Per Serving (excluding unknown items): 274 Calories; 19g Fat (61.6% calories from fat); 4g Protein; 23g Carbohydrate; 1g Dietary Fiber; 79mg Cholesterol; 280mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.