
World Class Chocolate Cake

Marjie Haas - Maryland

North American Potpourri - Autism Directory Service, Inc - 1993

1 1/2 sticks butter
3 squares semi-sweet chocolate
2 squares unsweetened chocolate
2 cups flour
2 cups sugar
1 teaspoon baking powder
1 teaspoon baking soda
2 eggs
2 cups sour cream
2 teaspoons vanilla
GLAZE
1 ounce unsweetened chocolate
1 ounce semi-sweet chocolate
2 teaspoons unsalted butter
2/3 cup confectioner's sugar
2 tablespoons boiling water
2 teaspoons light corn syrup
1/2 teaspoon vanilla

Preheat the oven to 350 degrees.

Grease a ten-inch Bundt pan very well.

In a saucepan, melt the butter and chocolate.

In a bowl, beat the eggs and sour cream. Add the egg mixture, flour, sugar, baking powder, baking soda and vanilla to the melted chocolate mixture. Pour into the prepared pan.

Bake for 45 minutes or until a cake tester comes out dry. Be sure the cake is done baking. Cool in the pan.

Cover the cake pan with a rack or plate and invert.

The cake can be served sprinkled with confectioner's sugar or with the chocolate glaze.

Make the glaze: In a bowl, combine all of the glaze ingredients. Add additional water if the glaze is too thick. Pour over the cake. Yields 1/2 cup of glaze.

Dessert

Per Serving (excluding unknown items): 5703 Calories; 301g Fat (46.1% calories from fat); 63g Protein; 728g Carbohydrate; 20g Dietary Fiber; 1021mg Cholesterol; 3576mg Sodium. Exchanges: 14 Grain(Starch); 2 Lean Meat; 1 1/2 Non-Fat Milk; 58 1/2 Fat; 33 Other Carbohydrates.