

Yummy! Need I say more! Chocolate, chocolate and more chocolate and all in one special cake...enjoy...it may become a favorite at your home also.

## Double Dutch Chocolate Chip Cake

This recipe was adapted to fit two 9 inch layer pans, but you may also use a Bundt pan and bake 58 to 62 minutes. The frosting is best applied when warm. If frosting has cooled, you can gently reheat it on the stove top or in the microwave before icing the cake.

### For the cake

- 1 (8.25 ounce) package plain devil's food or dark chocolate fudge cake mix
- 1 (3.9 ounce) package chocolate flavor instant pudding & pie filling
- 4 large eggs, at room temperature
- 1 cup sour cream, at room temperature
- 1/2 cup water
- 1/2 cup vegetable oil
- 1 1/2 cups semisweet chocolate morsels

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### For the frosting

- 12 tablespoons (1 1/2 sticks) unsalted butter
- 1/2 cup unsweetened cocoa powder
- 1/2 cup whole milk
- 5 1/2 cups confectioners' sugar, sifted



To keep a cake from drying out, attach slices of bread with toothpicks to any exposed cut edges of cakes.

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1. Preheat oven to 350 degrees F. Lightly grease and flour two 9 inch cake pans, or spray with a cooking spray with flour. Set aside.
2. To make the cake: In a large mixing bowl, blend the cake mix, pudding mix, eggs, sour cream, water, and oil with an electric mixer on low speed one minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 to 3 minutes more, scraping the sides down again if necessary. The batter should look thick and well combined.
3. Use a spatula to fold in the chocolate morsels, making sure they are well distributed throughout the batter. Pour half the batter into each prepared pan.
4. Bake 28 to 32 minutes, until the cakes spring back when lightly pressed with a fingertip and just start to pull away from the sides of the pans.

Remove the pans from the oven and place them on a wire rack to cool for 20 minutes. Run a long, sharp knife around the sides of each cake and invert them onto the rack to cool completely, 20 minutes more.