



Chocolate Comfort Cake

TOTAL TIME: Prep: 15 min. Bake: 50 min. + cooling

YIELD: 12 servings.

This moist and delicious chocolate cake is usually the first dessert to go. People even eat the crumbs. It's always my top choice for holiday dinners. —Ellen Riley, Murfreesboro, Tennessee

Ingredients

1 package dark chocolate cake mix (regular size)

1 package (3.9 ounces) instant chocolate pudding mix

4 large eggs, room temperature

1 cup sour cream

3/4 cup canola oil

3/4 cup brewed coffee

1/2 cup sugar

6 tablespoons unsalted butter

4 ounces semisweet chocolate, chopped

2 ounces unsweetened chocolate, chopped

Directions

1. In a large bowl, combine the first 7 ingredients; beat on low speed for 30 seconds. Beat on medium for 2 minutes.

2. Pour into a well-greased 10-in. fluted tube pan. Bake at 350° until a toothpick inserted near the center comes out clean, 50-55 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

3. In top of a double boiler, melt butter and chocolate. Stir occasionally until mixture is glossy and smooth. Drizzle over cake.

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