

Chocolate Cake



Melt chocolate in the microwave and set aside. Beat butter in large mixer bowl then add brown sugar and eggs, and beat until light and fluffy, about 5 minutes. Add vanilla and melted chocolate, beat to combine. Combine flour, baking soda, and salt, add to chocolate mixture gradually, alternating with sour cream, beating after each addition. Add instant coffee to boiling water, stir into the batter - the batter will be thin. Pour into 9x13 inch cake pan which has been greased and floured. Bake at 350° for 35 minutes, until cake center springs back when touched. Cool for 10 minutes before removing from pans. Allow to cool completely before applying frosting.

3	Ounces Unsweetened Chocolate	1	Cup Boiling Water
1/2	Cup Butter	1/2	Tsp Instant Coffee
2 1/4	Cups Light Brown Sugar		
3	Eggs		
1 1/2	Tsp Vanilla		
2	Cups Flour		
2	Tsp Baking Soda		
1/2	Tsp Salt		
1	Cup Sour Cream		