

Fudge Chocolate Velvet Cake



- 1 cup semi-sweet chocolate chips
- 1/4 cup water
- 3/4 cup butter, softened
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 3 eggs
- 2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookies mix
- 1 cup sour cream
- 1 cup hot water

Using the [Rolling Mix](#) suggestion, grease and flour two 8 inch cake pans. Add a small amount of cocoa powder to the Rolling Mix before flouring cake pans. This eliminates white flour on sides and bottoms of baked chocolate cake. Preheat oven to 350 degrees.

In a small microwave safe bowl, combine chocolate chips and water. Heat for about 1 minute, stirring frequently, or until chips are melted.

In a large bowl, beat butter until creamy. Add sugars and mix well. Add eggs and vanilla. Mix well. Add chocolate mixture, and mix well. Alternately add Yumee Yumee Cookies mix and sour cream to butter mixture, scraping sides of bowl often. With mixer running, gradually pour hot water into batter in a slow stream. Mix well. Pour batter into prepared cake pans. Using a spatula, evenly spread batter to edges of pan.

Bake at 350 degrees for 35 to 45 minutes, or until a toothpick inserted near the center of cake comes out clean.

Cool cake in pan for 10 minutes on a wire rack. Carefully run a table knife around the edge of pan to loosen cake. Remove cake from pan by inverting onto a wire rack. Place a second rack on bottom of cake and flip cake right side up. Continue cooling cake right side up. Bring cake to room temperature. Frost cake with Fudgee Cocoa Frosting or Sandwich Cookiee Filling.

Makes two 8 inch layers

Cook's Note: *Electric mixer required.* Use organic chocolate chips for a richer chocolate flavor. Bake for 40 to 45 minutes for one 13 x 9 inch pan.

Yummee Yummee