

CHOCOLATE CHOCOLATE CAKE

Cake

- 1 cup Unsalted butter, room temperature
- 2 cups Sugar
- 1 tsp. Vanilla
- 2 Eggs, large
- 1/2 cup Sour cream
- 3/4 cup Cocoa
- 1 cup Milk
- 2 1/4 cups ***San Antonio River Mill® Brand Sopaipilla Mix***

Frosting

- 1/4 cup Unsalted butter, room temperature
- 1/4 cup Evaporated milk
- 3 Tbsp. Cocoa
- 1 3/4 cups Powdered sugar, sifted
- 1/4 tsp. Vanilla

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour a 10-cup Bundt pan.
3. Cake: **CREAM** butter, sugar and vanilla.
4. **MIX** eggs, sour cream and cocoa; add milk slowly, mixing at low speed.
5. **ADD Sopaipilla Mix**, slowly, until well moistened and batter is smooth.
6. **POUR** batter into prepared pan.
7. **BAKE** 45-50 minutes or until toothpick comes out clean.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes
sold in the Guenther House Store and at guentherhouse.com

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RECIPE CONTINUED

8. **Immediately** invert cake onto wire rack; allow to cool completely before frosting.
9. Frosting: **MIX** butter, milk and cocoa in a medium sauce pan; cook over medium low heat until boiling, stirring constantly.
10. **REMOVE** from heat; sift in powdered sugar, blend well.
ADD vanilla, stir until smooth.
11. **COOL** to room temperature before frosting cake.

YIELD: 10-12 servings

Prep Time: 20 minutes

Bake Time: 50 minutes

Total Time: 1 hour, 30 minutes



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