

Chocolate Party Cake



For 6 inch cakes fill each cake tin with 1.5-2 cups batter and check for doneness earlier than the suggested time. For 10 inch cakes fill with 5 3/4-6 cups batter and bake for longer than the suggested time.

- 3 cups packed brown sugar
- 1 cup butter, softened
- 4 eggs
- 2 teaspoons vanilla
- 2 2/3 cups all-purpose flour
- 3/4 cup cocoa powder
- 1 tablespoon baking soda
- 1/2 teaspoon salt
- 1 1/3 cups sour cream
- 1 1/3 cups boiling water

Cream together brown sugar and butter until fluffy. Beat in eggs, one at a time, until fully incorporated. Add vanilla; turn beaters to medium-high; beat until light and fluffy. Sift together flour, cocoa powder, baking soda and salt. Add in three additions, alternating with sour cream, starting and ending with flour mixture. Mix just until combined. Stir in water until evenly blended. Pour into 3, 8-inch round cake pans, sprayed with cooking spray and lined with parchment paper. Bake at 350°F for 35 minutes or until a toothpick inserted in the centre comes out clean. Let cool 10 minutes before removing from pans and peeling off parchment paper. Allow to cool completely before frosting.

Makes: 3, 8-inch cakes (9 cups of batter)

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