

Chocolate Cake with Dulce de Leche Frosting

From my friend Cherrie, who got it at a private cooking class



CAKE:

- 3/4 cup unsalted butter
- 5 ounces bittersweet chocolate, or dark chocolate
- 2 1/4 cups cake flour
- 1 teaspoon baking soda
- 3/4 teaspoon baking powder
- 3/4 teaspoon salt
- 1 1/2 cups sugar
- 3 large eggs
- 2 teaspoons vanilla
- 1 1/2 cups sour cream

FROSTING:

- 3 tablespoons unsalted butter, softened
- 8 ounces cream cheese, softened
- 1 teaspoon vanilla
- 13 3/8 ounces Dulce de leche (canned)

DRIZZLE:

- 1/4 cup bittersweet chocolate, chopped
- 1 tablespoon butter
- 1 teaspoon warm water

Per Serving (excluding unknown items): 758 Calories; 48g Fat (54.9% calories from fat); 12g Protein; 77g Carbohydrate; 3g Dietary Fiber; 163mg Cholesterol; 496mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 8 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

1. CAKE: Preheat oven to 325°F. Line a 9-inch springform pan with parchment paper. Butter the sides of the pan.
 2. In a large bowl microwave the butter and chocolate for 2-3 minutes until melted. Stir until all the chocolate and butter are completely mixed. Cool for 5 minutes.
 3. In a medium bowl whisk together the flour, soda, baking powder and salt.
 4. In a stand mixer, add the chocolate mixture, then add sugar and mix in thoroughly. Beat in eggs and vanilla. Alternately, beat in the sour cream and flour mixture, starting with sour cream.
 5. Transfer batter to the prepared pan and bake for 1 hour to 1 hours 15 minutes, or until a toothpick inserted in the center comes out clean. Cool cake completely on a wire rack. Once cool, remove cake from the pan and set on a serving plate.
 6. FROSTING: Beat butter and cream cheese with a mixer. Add vanilla and the Dulce de Leche and beat until smooth. Frost the cooled cake with the icing.
 7. DRIZZLE: In a small bowl microwave the butter and chopped chocolate for about 45 seconds to a minute. Stir it until smooth and stir in the warm water. Drizzle mixture over the cake.
- NOTES: Cake can be made a day ahead. Cover and refrigerate, then remove cake an hour before serving. If you want to make a half of a recipe, use a 7-inch springform pan. Can also be made into cupcakes.