



Chocolate Layer Cake

Pamela's favorite -- a rich, dark chocolate layer cake with either dark chocolate or vanilla frosting.

Yield: one 3-layer cake (three 8-inch round layers, 3½ cups frosting)

Ingredients

FOR THE CAKE

- 4 eggs, large
- 1 cup oil
- 3 cups water
- 2 (21 oz) bags [Pamela's Chocolate Cake Mix](#)

FOR THE FROSTING

- 2 (12 oz) bags [Pamela's Dark Chocolate Frosting Mix](#)
- 1 cup (2 sticks) butter or margarine, softened
- ½ cup water

Directions

TO MAKE THE CAKE: Preheat oven to 350°. Grease three 8-inch round cake pans. In a large bowl, whisk together eggs, oil, and water thoroughly. Stir cake mix into egg mixture until just combined. Divide batter evenly among the three greased cake pans. Bake for 22 to 28 minutes, or until a toothpick inserted near the center comes out almost clean, with a few crumbs. Let cakes cool in pans for 10 minutes then run a knife around the edges and remove cakes from pans. Place layers upside down on a wire rack to cool completely. This will help them flatten out, making the final cake prettier, and easier to assemble.

TO MAKE THE FROSTING: In the large bowl of an electric stand mixer with paddle attachment, beat the frosting mix, butter (or margarine) and water on medium speed for 1 minute, or until smooth. Using a rubber spatula, scrape down bowl as needed while mixing to make sure all ingredients mix completely. If frosting is too thick, add more water one teaspoon at a time until frosting reaches desired consistency.

TO FROST THE CAKE:

First layer: Put a couple of tablespoons frosting on a cake stand to keep cake from sliding. On top of this, place first layer of cake right-side up so flat bottom sits on stand. Using an offset spatula, put one-third of frosting centered on top of first layer. Starting in the middle of the cake, use the spatula to spread the frosting evenly over the top just up to the edge.

Second layer: Place the second layer of cake right-side up on top of first layer and gently press to make sure it sticks. Step back and check that it is level and centered. Frost this second layer like the first, spreading one-third of frosting just to the top edges.

Third layer: Place the third layer top-side down, gently pressing down and making sure it is level

and centered. Frost like the other two layers.

Once the cake is frosted, you can go back and beautify it. Smooth out the frosting, create swirls or other textures, and decorate as desired

Note

If crumbs get into the frosting, simply scrape the frosting and crumbs off spatula into a separate bowl and get a clean dollop of frosting.

Variation

Substitute Pamela's Salted Caramel Frosting Mix in place of Dark Chocolate Frosting Mix, but use 1/4 cup water instead of 1/2 cup. The dry frosting mix will have lumps that will disappear while mixing. If a less salty caramel frosting is desired, use unsalted butter.

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