

Triple Chocolate Cake (Bill Broussard's Favorite)

1 package chocolate cake mix
1 small package instant chocolate pudding
½ cup sugar
¾ cup vegetable oil
¾ cup water
4 large eggs
1 8 oz. carton sour cream
1 cup semi-sweet chocolate mini morsels

Combine first 3 ingredients in a large mixing bowl. Add oil and next 3 ingredients, stirring till smooth. Stir in chocolate morsels. Pour batter into greased and floured 12 cup Bundt pan or tube pan. Bake at 300°, 1 hour or until wooden tooth pick comes out almost clean. Cool and glaze.

Chocolate Glaze

1 cup semi-sweet chocolate morsels
3 tablespoons butter ¼ cup milk
1 ½ cups powdered sugar (may need to sift)

Whisk together first 3 ingredients in sauce pan over low heat until chocolate melts. Whisk in sugar.