

# Mocha Crème Cake

Submitted by Judy Harms

Cakes & Cookies

## Ingredients:

1 lb. softened butter  
3 c. white sugar  
3 t. vanilla  
6 eggs  
3 c. flour  
½ t. salt  
¼ t. baking soda  
1 c. sour cream  
½ c. cocoa

## **Frosting-**

1 T. instant coffee  
1 T. dry cappuccino mix  
1 T. Hershey's cocoa  
• Dissolve first 3 ingredients in ½ c. hot water  
2 T. butter  
4 oz. cream cheese  
1 t. vanilla  
• Cream these 3 together then add-  
4 c. powdered sugar  
• Add to 3-4 T. of the hot coffee mixture

## Preparation:

- Preheat oven to 350
- Cream the butter and sugar
- Add in the vanilla
- Add 1 egg at a time
- Then mix the dry ingredients and alternate the sour cream
- Mix until smooth and separate the batter in half
- Add and mix the cocoa into ½ of the batter
- Layer the chocolate batter first, nice and level in a 9x13 pan
- Put the other ½ of the batter on top of the chocolate layer, nice and level
- Bake 35-40 min. or until done in the middle- test with a toothpick
- Cool and frost