

The Perfect Chocolate Cake

Creating a chocolate cake that's both light and rich isn't all that difficult when you know how. Here's how it is done.

1 box devil's food cake mix

1 cup water

1/3 cup vegetable oil

3 large eggs

1 teaspoon vanilla extract

1/4 cup sour cream

1 cup semisweet chocolate chips

Position rack in center of oven and preheat to 350.

Butter three 8-inch nonstick cake pans with 1 1/2-inch-high sides, or one 9 x 13-inch pan.

Place cake mix, water, vegetable oil, eggs, vanilla extract and sour cream in large bowl. Using electric mixer, beat batter two minutes. Stir in semisweet chocolate chips.

Bake until tester inserted into one of cake layers comes out clean, about 25 minutes for 8-inch pans, and 30-35 minutes for 9 x 13 pan. Cool cake in pans on a rack 15 minutes. Run a knife around the edge and turn out on rack. Cool cake completely before frosting with *Desperately Seeking Chocolate Frosting*.