

The Perfect Chocolate Cake

Want the perfect chocolate cake? Creating a chocolate cake that's both light and rich isn't all that difficult when you know how. And as you might expect, much of the secret is in the frosting. Here's how I do it.

- 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 degrees (F). 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 8-inch diameter pans until tester inserted into one of cake layers comes out clean, about 25 minutes. Cool cake in pans on a rack 15 minutes. Bake sheet pan 30-35 minutes, cool cake in pan until completely cool.