



VELVET ALMOND FUDGE CAKE

- 1 1/2 Cups Blanched Slivered Almonds
- 12 Ounces Chocolate Chips
- 1 Package Chocolate Fudge Cake Mix
- 1 Package Chocolate Instant Pudding
- 4 Eggs
- 1 Cup Sour Cream
- 1/2 Cup Water
- 1/4 Cup Oil
- 1/2 Teaspoon Vanilla
- 1/2 Teaspoon Almond Extract

DIRECTIONS

1. Chop almonds and toast in a 350 degree oven for 3 to 5 minutes.
2. Sprinkle 1/2 cup on the bottom of a well greased 10 inch tube pan.
3. Set aside remaining almonds and chocolate chips.
4. Measure remaining ingredients into a mixer bowl.
5. Blend, then beat at medium speed for 4 minutes.
6. Stir in chocolate and almonds.
7. Pour into pan, bake for 70 minutes.
8. Cool in pan for 15 minutes.
9. Remove from pan and finish cooling on rack.