



CHOCOLATE CREAM CAKE

- 1 Package Cook and Serve Vanilla Pudding
- 2 Cups Milk
- 2 Cups Enriched Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Cup Butter
- 1 Cup Sugar
- 2 Eggs
- 2 Ounces Unsweetened Chocolate, Melted
- 1 Teaspoon Vanilla
- 3/4 Cup Buttermilk
- 1/2 Cup Chopped Pecans (Optional)

DIRECTIONS

1. Cook pudding mix in milk over medium heat until the mixture comes to a full boil, stirring constantly.
2. Remove from heat and cool completely.
3. Stir together flour, soda, baking powder, and salt.
4. Cream butter and sugar together until light and fluffy.
5. Beat in eggs.
6. Blend in chocolate and vanilla.
7. Add flour alternately with buttermilk, beginning and ending with flour.
8. Stir in nuts if using.
9. Spread half the batter into a greased 13 x 9 baking pan.
10. Spoon pudding evenly over the batter.
11. Spoon and spread remaining batter over the pudding.
12. Bake in a 350 degree oven for 40 minutes.
13. Cool completely.
14. Frost with Chocolate frosting or sprinkle with powdered sugar.