

Midnight Bliss Cake

- 1 pkg. (2-layer size) chocolate cake mix, any variety
- 1 pkg. (4-serving size) JELL-O Instant Chocolate Pudding & Pie Filling
- 1/2 cup GENERAL FOODS INTERNATIONAL COFFEES, any flavor
- 4 eggs
- 1 container (8 oz.) BREAKSTONE'S or KNUDSEN Sour Cream
- 1/2 cup vegetable oil
- 1/2 cup water
- 1 pkg. (8 squares) BAKER'S Semi-Sweet Baking Chocolate, chopped



LIGHTLY grease 12-cup fluted tube pan or 10-inch tube pan.

BEAT all ingredients except chopped chocolate in large bowl with electric mixer on low speed just until moistened, scraping side of bowl frequently. Beat on medium speed 2 minutes or until well blended. Stir in chopped chocolate. Spoon batter into prepared pan.

BAKE at 350°F for 50 minutes to 1 hour or until toothpick inserted near center comes out clean. Cool in pan 10 minutes on wire rack. Loosen cake from side of pan with spatula or knife. Invert cake onto rack; gently remove pan. Cool completely on wire rack. Garnish with a light sprinkling of powdered sugar just before serving, if desired. Cut into 18 slices to serve.