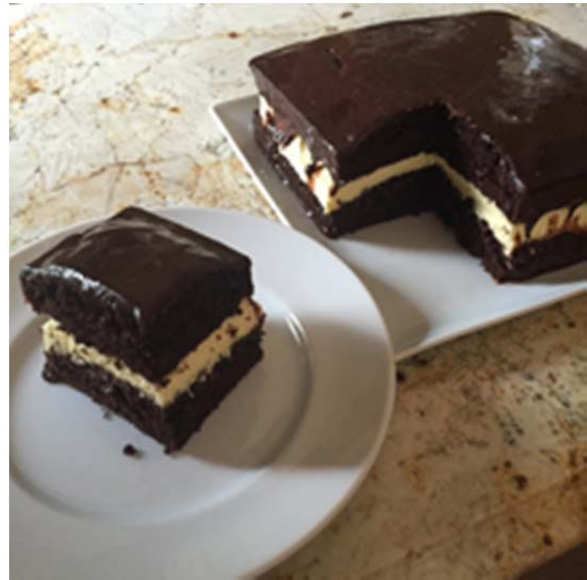


# CHOCOLATE BOSTON CREAM CAKE

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## Ingredients:

- 1 box Devil's Food or Yellow Cake Mix
- 4 eggs
- 1/3 cup vegetable oil
- 1/2 cup coffee (if using Devil's Food Cake Mix)
- 1/2 cup whole milk (1 cup if using Yellow Cake Mix)
- 1 tablespoon pure vanilla
- 1/2 teaspoon salt
- 1 cup heavy cream, cold
- 1/2 cup half and half
- 3 ounces package instant vanilla pudding mix
- 1/2 cup prepared chocolate icing, softened in microwave



## Directions:

Preheat oven to 350 degrees. Prepare two 9 inch round or square baking pan by spraying with non-stick cooking spray.

In a large bowl, mix together eggs, coffee, milk, oil, vanilla and salt. Add the cake mix and beat at medium speed for 2 minutes. Pour the batter into the prepared pan and bake for approximately 25 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cool. Once the cake is completely cooled it is ready to frost.

On low speed, beat the heavy cream and half and half with the instant vanilla pudding mix until it is very thick. Make sure the cake layer is very cold and spread the cream mixture over one of the cake layers. Place the remaining cake layer on top of the cream.

In a microwave safe cup, soften 1/2 cup chocolate icing in the microwave and pour over the top cake layer. Enjoy!