

Chocolate-Toffee Speckled Cake

Source: G, Christmas, 2000

Ingredients

- 3 cups Flour
- 1¾ teaspoons Baking Powder
- ½ teaspoon Baking Soda
- ½ teaspoon Salt
- 1 Butter
- 1½ cups Light Brown Sugar
- ¼ cup Sour Cream
- 6 large Egg Yolks
- 2 teaspoons Vanilla
- ¾ Milk, room temperature
- 6 ounces Semisweet Chocolate, finely grated

Frosting

- 18 ounces Milk Chocolate
- 1½ cups Cream
- 1 cup Toffee, chopped

Method

Preheat to 350°F.

Butter 2 - 9" cake pans - wax paper on bottom - butter and flour.

Mix flour, baking soda, baking powder, salt. In a large bowl, cream butter and sugar with electric mixer, add sour cream. Beat in yolks one at a time. Add vanilla.

In 3 additions, alternately stir in flour and milk. Fold in grated chocolate. Put batter in pans bake for 30-35 minutes.

Cool 20 minutes. Remove from pans.

Frosting

Put milk chocolate in bowl. Bring cream to a boil and pour over chocolate. Let stand covered for 5 minutes. Stir until smooth. Chill for 1 hour. Beat with a mixer until smooth. Use as filling and frosting. Sprinkle with Toffee.