Yellow Birthday Cake with White Chocolate Chips and Chocolate Sour Cream Frosting

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Cake by me, Frosting take from www.smittenkitchen.com
Makes one 8 or 9-inch cake, 2 layers high

Ingredients:
1 box Classic Yellow Cake mix
1 cup water
1/3 cup oil
1 cup sour cream
1 tsp vanilla
3 eggs
1/2-1 cup white chocolate chips
1 recipe Chocolate Sour Cream Frosting, recipe below

Preparation:
1. Preheat oven to 350°F.
2. Butter two 9-inch round cake pans (or two 8-inch, depending on how high you want the cake to be) and line with circles of parchment paper, then butter parchment.
3. Place cake mix, water, oil, sour cream, and vanilla in a bowl. Beat well. Add eggs and beat to incorporate, 2 min. Stir in 1/2-1 cup of white chocolate chips, depending on how much you like.
4. Spread batter evenly in cake pan, then rap pan on counter several times to eliminate air bubbles. Bake until golden and a wooden pick inserted in center of cake comes out clean, 30 min. Cool in pan on a rack 15 minutes. Invert onto rack and discard parchment, then cool completely, about 1 hour (put in fridge if you want them to cool faster. Sometimes they're easier to frost when cold). Do not frost until cakes are completely cool.

Chocolate Sour Cream Frosting
15 ounces semisweet or bittersweet chocolate, chopped
1 1/4 teaspoons instant espresso (optional, but can be used to pick up the flavor of average chocolate)
2 1/4 cups sour cream, **at room temperature**
1/4 to 1/2 cup light corn syrup
3/4 teaspoon vanilla extract

1. Combine the chocolate and espresso powder, if using, in the top of a double-boiler or in a heatproof bowl over simmering water. Stir until the chocolate is melted. (Alternately, you can melt the chocolate in a microwave for 30 seconds, stirring well, and then heating in 15

second increments, stirring between each, until the chocolate is melted.) Remove from heat and let chocolate cool until tepid.

2. Whisk together the sour cream, 1/4 cup of the corn syrup and vanilla extract until combined. Add the tepid chocolate slowly and stir quickly until the mixture is uniform. Taste for sweetness, and if needed, add additional corn syrup in one tablespoon increments until desired level of sweetness is achieved.
3. Let cool in the refrigerator until the frosting is a spreadable consistency. This should not take more than 30 minutes. Should the frosting become too thick or stiff, just leave it out until it softens again.