Amy's Bakery Black and White Cake
adapted from Amy's Bakery

5 oz unsweetened chocolate, coarsely chopped
1 1/2 cups boiling water
1/2 cup plus 1 tablespoon sour cream (not low fat)
5 tablespoons (1 oz) Valrhona cocoa powder or Dutch process cocoa powder
2 3/8 teaspoons baking soda
3/4 cup butter, softened
1 3/4 cups dark brown sugar, firmly packed
2 1/2 teaspoons vanilla
4 large eggs
2 cups cake flour
1 teaspoon salt
1/4 cup semi sweet chocolate chips, for decorating cake

White Butter cream Frosting (see below)

Preheat oven to 350 degrees.
Grease, line and lightly flour 2- 9" cake pans. Shake out excess flour.

Pour the boiling water over the chopped chocolate in a small heat-proof bowl, mix with fork until chocolate melts. Set aside to cool.

In a large bowl, whisk together the sour cream, cocoa powder and soda until the mixture is smooth. After the chocolate mixture has cooled a bit, but is still pourable, mix into sour cream mixture until all ingredients are incorporated and mixture is smooth.

In another bowl, cream the butter and dark brown sugar together about 3 minutes. Add vanilla. Add the cooled chocolate/sour cream mixture, mixing well. Add the eggs, one at a time, mixing well after each addition.

Add the flour and salt all at once. Mix for about 2 minutes or until all ingredients are incorporated, scraping down sides of bowl as needed. Batter will be thin.

Divide the batter equally among two-9 inch prepared cake pans. Place the pans on the center rack of the oven. Bake for approximately 25-30 minutes or until toothpick inserted in center comes out with a few moist crumbs attached.

Turn the cakes out onto a cooling rack and let cool completely. You may wrap the layers in Saran Wrap before they are completely cooled and freeze, for easier handling and frosting.

When ready to frost, place one layer of cake onto platter. Brush off any crumbs. Spread a layer

of frosting on top of cake. Place other layer on top, and frost sides of cake. Top with remaining frosting, and frost top and any areas on sides that need touching up. When ready to finish with dots, place 1/4 cup semi sweet chocolate chips into small plastic (Ziploc) sandwich bag. Microwave for about 30 seconds, or until melted. Snip off tiny corner of the bag. Make dots on cake.

White Butter Frosting

1 cup butter, softened, but not melted
4 1/2 cups powdered sugar
1 teaspoon vanilla
1/4 teaspoon salt
milk or half and half or cream to thin about 2-3 tablespoons

Beat butter in large bowl. Add powdered sugar, vanilla and salt. Beat until smooth. Add milk until frosting is smooth and spreadable.

Tips:
- I changed the method in which Amy's made the cake. They take several steps to incorporate the ingredients. I followed this the first time, but found the steps didn't make a big difference in the texture overall.
-The dots. Do not try to make the dots using a circular swirl motion. If you do, you'll end up with chocolate chip dots. I would have saved a bit of time just turning chocolate chips (out of a bag) up side down and placing them on the cake. Ill let you know next time I make this if I have more success with the dots...btw- I just looked again at the pic in my Amy's Bakery cookbook, The Sweeter Side of Amy's Bread, and see that theirs look like chocolate chips too.