

Triple-Chocolate Coffee Cake

1 (18 – 25 ounce) Package Devil’s Food Cake Mix
1 (3.9 ounce) Package Chocolate Instant Pudding Mix
2 Cups Sour Cream
1 Cup Butter or Margarine (softened)
5 Large Eggs
1 Teaspoon Vanilla Extract
3 Cups Semisweet Chocolate Morsels - Divided
1 Cup white Chocolate Morsels
1 Cup Chopped Pecans Toasted

Beat first 6 ingredients at low speed with an electric mixer 30 seconds or until moistened; Beat at medium speed 2 minutes. Stir in 2 cups semisweet morsels; Pour batter evenly into 2 greased and floured 9 inch square cake pans.

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool completely in pans on wire rack.

Microwave white chocolate morsels in a glass bowl on high 30 to 60 seconds or until morsels melt; stirring at 30 second intervals until smooth.

Drizzle melted white chocolate evenly over cakes; repeat procedure using remaining semisweet morsels.

Sprinkle cakes evenly with Pecans.

Makes two 9-inch coffee cakes.