

White Cake with A Chocolate Brownie Layer

- 1 brownie mix + ingredients on the box
- 1 white cake mix + ingredients on the box
- 1 3.4 oz box of vanilla pudding mix.
- eggs
- oil
- water
- Parchment paper
- cookie spray

Instructions:

1. Preheat oven to 350*. Line 2 8 inch round cake pans with parchment paper and then spray the paper and the sides of the pan with non-stick spray.
2. Make the brownies following the instructions on the box. If there is an option, make cake like brownies.
3. Split the brownie batter between the 2 pans. Bake for about 10 minutes. You will want the edges to be cooked, it will look a little crusty, but the center will still be jiggy.

Make the white cake:

1. Make the white cake according to the ingredients on the box. Plus add the box of vanilla pudding. (This isn't necessary but I really think it make the cake more moist and gives it more flavor.) Slowly pour the white cake mix on top of the partially bakes brownies.
2. Bake for about 20-22 minutes until you can out a toothpick in the center and it comes out clean. (Check it and if it's not done bake it in increments of 3 minutes.)
3. Set aside and let cool completely.

Chocolate Buttercream Frosting Instructions:

- 2 sticks of butter, softened
- 1 cup cocoa powder
- 2/3 cup hot water
- 1 1/2 teaspoon vanilla
- 8 cups powdered sugar (32oz bag)

Instructions:

1. In a standing mixer add the butter, cocoa, hot water, vanilla and about 3 cups of powdered sugar. Beat until well combined. (Start with the mixer on low until all the sugar is blended.)
2. Slowly add half of the remaining sugar and beat again until well combined.
3. Finally add the rest of the powdered sugar and let it sit for about 20 minutes.
4. To Assemble the Cake:
5. You want to flip the cake out of the cake pan so the brownie is on the bottom. So I place my hand on top of the cake and flip it into my hand (remove the parchment paper) and then flip it onto the cake plate. If the white cake has risen a lot on the center you can take a serrated knife and level the top of the cake.
6. Spread a layer of the icing on top of the white cake. Then add the second layer making sure the brownie part is on top of the icing. Spread the icing on the sides and the top of the cake.
7. Put the remains icing into a piping bag (You can also use a plastic sandwich bag) with the [Wilton 402-2110 1M Open Star Piping Tip](#). This makes beautiful and easy flowers out of icing. All you need to do is squeeze the bag and go around twice to make a flower. Do this around the whole cake. When you are done you can just do a squirt of icing into the empty spaces between the flowers to fill in the space.