

Microwave Mexican Chocolate Cake

¼ cup almonds

3 eggs

1 container (16 ounces) sour cream

1 package devil's food cake mix

6 ounces miniature semi sweet chocolate chips

2 teaspoons Cinnamon

1 tablespoon sugar

1 container (8 ounces) whipped topping

Chop almonds using Food Chopper; set aside. In Classic Batter Bowl, whisk eggs and sour cream using Stainless Steel Whisk until smooth. Add cake mix, almonds, half of the chocolate chips and 1 ½ teaspoons of the Cinnamon; mix until smooth using Mix 'N Scraper®. Spoon batter into Rice Cooker Plus, spreading evenly. Microwave cake on HIGH 11-14 minutes or until cake Tester inserted in centre comes out clean. (Cake will be slightly moist on top near centre). Remove to Non-stick Cooling Rack; let stand 10 minutes.

Loosen cake from sides of pan; invert onto serving plate. Cool 20 minutes. Combine sugar and remaining Cinnamon in Flour/Sugar Shaker; sprinkle over cake.

Place remaining chocolate chips and half of the whipped topping in the Small Micro cooker. Microwave on HIGH 15-30 seconds or until melted; stir until smooth using Skinny Scraper. Drizzle glaze over cake. Garnish cake with remaining whipped topping using Easy Accent Decorator.

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