
Triple-Chocolate Coffee Cake

Prep: 15 min. Bake: 30 min.

- 1 (18.25-oz.) package devil's food cake mix
- 1 (3.9-oz.) package chocolate instant pudding mix
- 2 cups sour cream
- 1 cup butter or margarine, softened
- 5 large eggs
- 1 tsp. 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 just until moistened; beat at medium speed 2 minutes. Stir in 2 cups semisweet chocolate 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 in pans on wire racks.

Microwave white chocolate morsels in a glass bowl at HIGH 30 to 60 seconds or until morsels melt, stirring at 30-second intervals until smooth. Drizzle evenly over cakes; repeat procedure with remaining cup of semisweet morsels. Sprinkle cakes evenly with pecans. Yield: 2 (9-inch) coffee cakes.