Sauerkraut Surprise Cake

No one will ever believe that the secret ingredient is finely chopped sauerkraut!

Recipe by **Salvador Dean** | Created on **Mar 8, 2022**

Ingredients

- ½ cup butter
- 1 ½ cups white sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup unsweetened cocoa powder
- 1 cup water
- 1 cup drained and chopped sauerkraut
- 16 ounces semisweet chocolate chips
- 4 tablespoons butter
- ½ cup sour cream
- 2 ¾ cups confectioners' sugar

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch cake pan.
- In a large mixing bowl, cream 1/2 cup butter or margarine and sugar until light. Beat in eggs, one at a time; add 1 teaspoon vanilla.
- Sift together flour, baking powder, baking soda, 1/4 teaspoon salt and cocoa powder. Add to creamed mixture alternately with water, beating after each addition. Stir in sauerkraut. Pour batter into prepared pan.
- Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Let cake cool in pan. Frost with Sour Cream Chocolate Frosting. Cut into squares to serve.
- To Make Sour Cream Chocolate Frosting: Melt the semi-sweet chocolate pieces and 4 T butter or margarine over low heat. Remove from heat. Blend in the sour cream, 1 teaspoon vanilla, and 1/4 teaspoon salt. Gradually add sifted confectioners' sugar to make spreading consistency. Beat well. Spread over cooled cake.

Nutrition Facts

Serving: **1 - 13x9 inch cake** | Calories: **525 kcal** | Carbohydrates: **81.6 g** | Protein: **5.6 g** | Saturated fat: **13.7 g** | Cholesterol: **69.6 mg** | Sodium: **369.1 mg** | Fiber: **3.7 g** | Sugar: **62.6 g**

Categories

Dessert Recipes   Cakes   Sheet Cake Recipes