

Chocolate Candy Cane Cake

1 pkg. (2-layer size) chocolate cake mix, any variety
1 pkg. (4-serving size) Jell-O Chocolate Flavor Instant Pudding & Pie Filling
4 eggs
1 container (8 oz.) Breakstones Sour Cream
1/2 cup vegetable oil
1/2 cup water
4 squares Bakers's Semi-Sweet Baking Chocolate, chopped
18 small candy canes, coarsely crushed (about 1 cup), divided
1 tub (8 oz.) Cool Whip Whipped Topping, thawed

Preheat oven to 350°F. Lightly grease 2 (9-inch) round cake pans. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened, scraping side of bowl frequently. Beat on medium speed 2 min. or until well blended. Stir in chopped chocolate and 2 Tbsp. of the crushed candy canes. Spoon batter into prepared pan.

Bake 50 min. to 1 hour or until toothpick inserted near center comes out clean. Cool in pan 10 min. on wire rack. Loosen cake from side of pan with spatula or knife. Invert cake onto rack; gently remove pan. Cool completely on wire rack.

Place 1 of the cake layers on serving plate. Spread evenly with 1 cup of the whipped topping. Top with remaining cake layer. Frost top and side of cake with remaining whipped topping. Garnish with remaining crushed candy canes. Cut into 18 slices to serve.