

CHOCOLATE BUNDT CAKE

SERVES 12–16

Carolyn Gaskin

Mix cake and chocolate pudding mixes. Add oil and water. Mix.

Beat in eggs one at a time. Add remaining ingredients. Grease the bundt pan and pour batter into pan.

Bake at 350° for 50–60 min. Cool.

To serve, remove cake from pan to slice. You may top with chocolate sauce and fill with center with berries; both are optional.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. Cool completely and cover. Add chocolate sauce and berries prior to serving, optional.
- For chocolate sauce, I recommend Stonewall Kitchen, plain or one of their flavored sauces. To make your own, see Basics.
- For an extraordinarily moist cake, I recommend Duncan Hines Decadent Triple Chocolate Cake Mix. Add all three packets from the cake mix to the Bundt Cake recipe.

INGREDIENTS

1 15.25-oz box chocolate cake mix

1 3-oz pkg instant chocolate pudding

½ cup sugar

¾ cup vegetable oil

¾ cup water

4 eggs

8 oz sour cream

6 oz mini chocolate chips

2 tbsp dark rum

*Chocolate sauce, optional
Blueberries, raspberries,
blackberries, optional*

Carolyn Gaskin shared this recipe years ago. I have tinkered with it by suggesting chocolate sauce and berries, even though it's delicious without either.