

Chocolate Bundt Cake ... your loves will love it!

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THE *Dish*

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February 13, 2019

*“All you need is love,  
but a little chocolate now and then  
doesn't hurt.”*

CHARLES SCHULTZ

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Dear Friends,

Who doesn't ❤️ a little chocolate for Valentine's, Galentine's, or any other day for that matter! Carolyn Gaskin shared this Chocolate Bundt Cake recipe years ago when our children were in play group. True confessions ... cake is not one of my favorite desserts and I'm not a great cake maker. I love this cake though! It is so ridiculously chocolaty (that is a word!) and overcomes my limited cake baking skills. Dress it up a little for love day with a few raspberries or strawberries in the middle and drizzle with chocolate sauce. All of your loves will love it!

With ❤️ and gratitude,

*Dee Dee*

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# Chocolate Bundt Cake

Serves 12–16

Carolyn Gaskin

For Valentine's Day drizzle with Chocolate Sauce and raspberries in the middle!

## INGREDIENTS

### CAKE

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

### CHOCOLATE SAUCE

10 oz semisweet chocolate, chopped  
2 tbsp butter, cut up  
¾ cup light corn syrup  
⅓ cup sugar  
⅓ cup heavy cream  
⅓ cup water  
Pinch salt  
1 tsp vanilla extract

[Printer-Friendly Chocolate Bundt  
Recipe](#)

[Printer-Friendly Chocolate Sauce  
Recipe](#)



[Read Instructions Here](#)

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**We want to hear from you!**

We loved hearing how much you enjoyed the Beef Tenderloin.

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DeeDee Dalrymple

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