
Kahlua Bundt Cake

Recipe came from an old friend, dates to the 1970s



Servings: 18

NOTES: DO use instant pudding, not anything else. If you use Hershey's dark chocolate pudding and a dark chocolate cake mix, the cake will be really dark, almost black. You can also remove part of the chocolate chips and add in chopped walnuts instead.

1. Preheat oven to 350°.
2. Beat together all ingredients except chocolate chips. Add chocolate chips when batter is smooth. Pour into well greased and floured Bundt pan. Bake 40-50 minutes until a toothpick comes out clean, inserted about 1/2 inch from the center post of the bundt pan.
3. Cool about 10 minutes and turn out onto cake plate. Sprinkle with powdered sugar when cool. May also make a drizzle with powdered sugar and Kahlua, or simply milk and powdered sugar.

- 15 ounces chocolate cake mix
- 4 ounces chocolate instant pudding and pie filling
- 2 eggs
- 1/2 cup Kahlua
- 1/4 cup vegetable oil
- 2 cups sour cream, or yogurt unflavored (don't use nonfat yogurt)
- 12 ounces chocolate chips

Per Serving (excluding unknown items): 329 Calories; 18g Fat (48.8% calories from fat); 4g Protein; 40g Carbohydrate; 2g Dietary Fiber; 35mg Cholesterol; 309mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 2 1/2 Other Carbohydrates.

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