

Triple Chocolate Bundt Cake

Serves 8 to 10; 2 hours

Preheat oven to 350 degrees.

Make batter

Stir together chocolate cake mix, milk, butter and eggs until well combined. Use a hand mixer to beat batter for two minutes. Scrape down sides half way through. Place half of batter in a prepared bundt pan and form a well in the middle.

Make filling

Stir together pudding mix, milk and sugar. Use a hand mixer to beat for two minutes. Spoon pudding into the bundt pan and fill the well formed in the batter. Cover pudding with the remaining batter mix.

Bake

Place pan in oven and bake 35 to 40 minutes. Remove from oven and let rest 10 minutes. Shake, tap or use a knife to help the cake release from pan. Place a baking rack on top of bundt pan and turn over to remove cake from pan. Set aside and let cool completely.

Glaze and serve

Pour sweetened condensed milk and chocolate chips into a bowl. Heat in 20- to 30-second intervals in microwave, stirring between until smooth and runny. Drizzle glaze over cake. Let cool, slice and serve.

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