



## **Our Version of “Nothing Bundt Cakes” Chocolate Chocolate Chip Cake**

**by Jamie Jensen**

This recipe makes wonderful cakes, just as good as the real ones.

### **Ingredients:**

1 pkg devils food cake, German chocolate cake, or chocolate cake mix  
1 sm pkg. instant chocolate pudding  
1 cup sour cream  
4 large eggs  
1/2 cup water  
1/2 cup vegetable oil  
1 1/2 cup mini chocolate chips

1 8 oz pkg cream cheese, softened  
1/4 cup butter, softened  
2-3 cups powdered sugar  
1 tsp vanilla extract

### **Instructions:**

Mix first six ingredients together with a beater. Add chocolate chips. Pour into a greased bundt cake pan. (Cooking spray works best).

Bake in oven at 350 degrees for 45-55 minutes, or until a toothpick comes out clean. Remove from oven.

Let cool for 20 minutes. Remove from pan. (I think it tastes best if you put it on a serving plate, wrap it well in saran wrap, and let it sit overnight in the fridge before frosting and serving.)

In a medium bowl, cream together the cream cheese and butter until creamy. Mix in the vanilla, then gradually stir in the powdered sugar (start with 1 cup then keep adding more until it is nice and thick.) That's it.

## **Other versions:**

### **Dreamy White Chocolate Raspberry**

Replace chocolate cake mix with White Cake Mix.

Replace chocolate pudding with white chocolate pudding.

Replace chocolate chips with white chocolate chips.

Swirl 1/2 cup raspberry jam into the unbaked cake mix after it is in the pan, before baking.

Optional: Fresh raspberries to garnish



### **Chocolate Peanut Butter Madness**

Replace chocolate chips with peanut butter chips.

Replace butter with peanut butter for the frosting.

Optional: Mini peanut butter cups to garnish



### **Snickerdoodle**

Replace chocolate cake with Yellow Cake Mix.

Replace chocolate pudding with vanilla pudding.

Swirl sugar/cinnamon mixture through unbaked cake mix after it is in the pan, before baking approx. 1/4 cup.