

Nothing Bundt Chocolate Chocolate Chip Cake - Copycat recipe

Cake Ingredients

- 1 package Devil's food cake mix
- 3.9-ounce box instant chocolate pudding
- 1 cup sour cream
- 4 large eggs
- 1/2 cup water
- 1/2 cup oil (vegetable or canola oil)
- 1 cup chocolate chips

Cream Cheese Frosting

- 8 ounces cream cheese, softened
- 1/4 cup butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

Cake: Preheat oven to 350 degrees F°. Grease and flour a Bundt pan or use a baking spray with flour such as Pam or Bakers Joy. Beat eggs very well, about 3-4 minutes (this adds volume). Add sour cream, oil, & water and mix until well combined. Using low speed, mix in cake and pudding mixes until just combined. Stir in the chocolate chips. Pour batter into the greased bunt pan. Bake at 350 for 45-50 min. Allow to cool in the pan for 10 minutes before inverting the cake onto a wire cooling rack. Run a butter knife gently around the edges of the pan to make sure the cake isn't sticking, before turning it out.

Cream Cheese Frosting: Beat together the cream cheese and butter until light & fluffy. Beat in the vanilla. Gradually add the powdered sugar, beating for several minutes, until smooth and creamy. Add more powdered sugar, if needed. Spoon frosting into a pastry bag with no tip attached, or a Ziplock bag with the corner cut. Starting at the outer edge of the Bundt cake squeeze and pull a line of frosting up and over the cake into the center hole. Repeat this process all around the cake. Store, covered, in the fridge for up to 5 days (if it lasts that long). Freeze, covered well, for up to 3 months.

This frosting recipe makes a lot, and you may have some left over. I have frozen the extra with good results.

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