



Better Than Nothing Bundt Cake

PREP: 15 min.

INGREDIENTS (Cake):

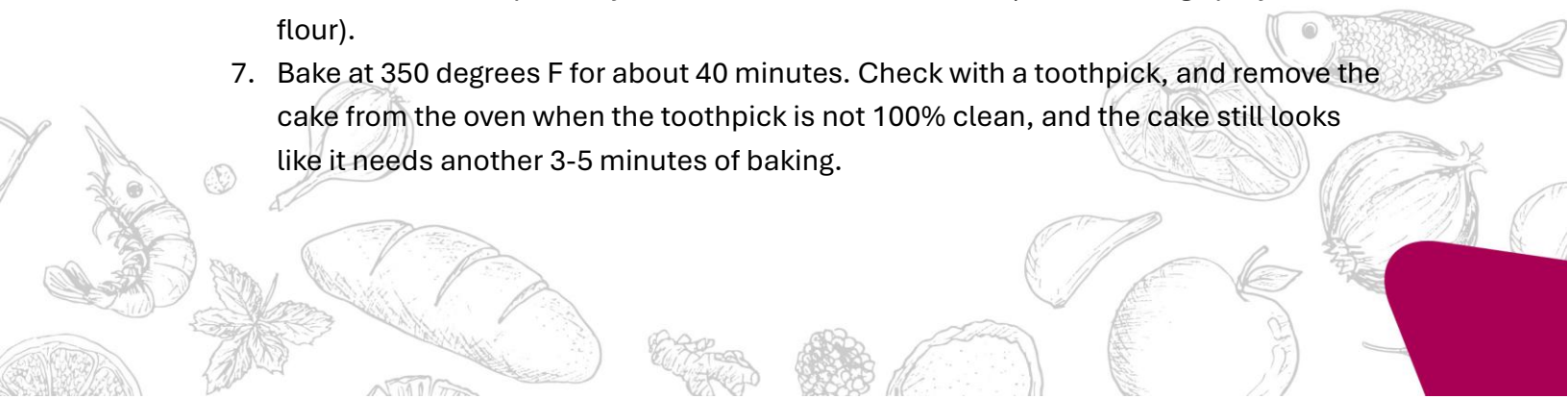
- 1 box Ghirardelli Double Chocolate Cake mix (or comparable)
- 1 - 3.9 oz box Godiva instant chocolate pudding (or comparable)
- 1 - 10 oz bag Godiva or Ghirardelli semi-sweet chocolate chips
- 1 cup whole milk
- 3 eggs
- 1 stick unsalted butter, melted
- 1/2 cup sour cream
- 1 tsp. pure vanilla extract
- 1/2 tsp. salt

INGREDIENTS (Frosting):

- 2 packages 8 oz cream cheese
- 1 stick unsalted butter, softened
- 1 tsp. pure vanilla extract
- 2 cups powdered sugar, sifted

RECIPE INSTRUCTIONS:

1. Preheat oven to 350 degrees F.
2. In a mixer, add eggs and beat until fluffy.
3. Add milk, sour cream, vanilla extract, and salt.
4. Add melted butter, and then quickly add the cake and pudding mix.
5. Fold in the chocolate chips.
6. Grease the Bundt pan very well and then dust with flour (or use baking spray with flour).
7. Bake at 350 degrees F for about 40 minutes. Check with a toothpick, and remove the cake from the oven when the toothpick is not 100% clean, and the cake still looks like it needs another 3-5 minutes of baking.





8. Remove cake from oven, allow to cool slightly, and immediately put in the freezer for one hour.
9. To prepare frosting, start by placing the cream cheese and butter in a stand mixer bowl with a paddle attachment.
10. Mix at medium speed until creamy, approximately 30 seconds.
11. Pour in vanilla and mix for another 30 seconds.
12. Add the sifted sugar, a little at a time, and mix until smooth, approximately 1 minute after the last addition.
13. Spoon frosting into a pastry bag or Ziploc bag with the corner cut.
14. 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.
15. Repeat this process all around the cake. Store covered in fridge for up to 5 days or freeze for up to 3 months.

