

Chocolate Kahlua Bundt Cake

1 pkg. chocolate cake mix
1 (3 3/4 oz.) pkg. chocolate instant pudding mix
2 c. sour cream
4 eggs
3/4 c. oil
1/3 c. Kahlua
6 oz. pkg. chocolate chips

Combine cake mix, pudding mix, sour cream, eggs, oil, and Kahlua. Mix until well blended. Stir in chocolate chips. Pour into a well-greased and floured Bundt pan. Bake at 350 degrees for 1 hour. Let the cake rest 15 minutes before removing from pan.

For the Bazaar Cook: Let cake cool completely. Wrap tightly in plastic wrap and then in heavy-duty foil. Cut and attach label below on package before you freeze it.

Chocolate Kahlua Bundt Cake *serves 12-15*

For the consumer: Thaw, serve, and enjoy.

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