



TRIPLE CHOCOLATE BUNDT CAKE

7 MINUTES

PREP TIME

1 HOUR

TOTAL TIME

INGREDIENTS

- 1-15.25 oz. Devil's Food Cake Mix (chocolate works, too!)
- 1-3.4 oz. pkg Chocolate Instant Pudding
- 1 c. Sour Cream
- 4 Eggs
- 1/2 c. Warm Water
- 1/3 c. Vegetable Oil
- 1/4 c. Chocolate Syrup (like Hershey's Syrup for ice cream topping)
- 1 tsp. Vanilla
- 1 c. Mini Semi-sweet chocolate chips
- Frosting of your choice!

DIRECTIONS

1. Pre-heat oven to 325.
2. Mix all ingredients, except chocolate chips, together in a stand mixer, hand mixer or by hand until well mixed.
3. Add in chips and mix just until evenly dispersed.
4. Pour into well greased bundt cake pan.
5. Bake for 47-60 minutes until a toothpick inserted comes out slightly coated but not wet.
6. Remove from oven and let stand in pan for 20 minutes. Invert onto plate or cake stand. Let cool to touch before frosting (although it tastes best served slightly warm!!).



PUMPKIN BUNDT CAKE

7 MINUTES

PREP TIME

1 HOUR

TOTAL TIME

INGREDIENTS

- 1 - 15.25 oz. Spice Cake Mix
- 1 - 3.4 oz. pkg Vanilla Instant Pudding
- 1 c. Pumpkin Puree
- 4 Eggs
- 1/2 c. Warm Water
- 1/3 c. Vegetable Oil
- 1/4 c. Sour Cream
- 1 tsp. Vanilla
- Frosting of your choice!



Tip: *Can't find a spice cake mix?*

You can make your own:

- 1 yellow cake mix box
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon allspice or cloves

DIRECTIONS

1. Pre-heat oven to 325
2. Mix all ingredients together in a stand mixer, hand mixer or by hand until well mixed.
3. Pour into well greased bundt cake pan.
4. Bake for 47-60 minutes until a toothpick inserted comes out slightly coated but not wet (May have small clumps of cake on it but not coated-- slightly underdone is the key to success!!)
5. Remove from oven and let stand in pan for 20 minutes.
6. Invert onto plate or cake stand.
7. Let cool to touch before frosting (although it tastes best served slightly warm!!).



WHITE CHOCOLATE BUNDT CAKE

7 MINUTES

PREP TIME

1 HOUR

TOTAL TIME

INGREDIENTS

- 1 - 15.25 oz. White or Yellow cake mix
- 1 - 3.4 oz. pkg White Chocolate Instant Pudding
- 1 1/4 c. Sour Cream
- 4 Eggs
- 1/2 c. Warm Water
- 1/3 c. Vegetable Oil
- 1 tsp. Vanilla
- 1 c. White chocolate chips
- Frosting of your choice!

DIRECTIONS

1. Pre-heat oven to 325.
2. Mix all ingredients, except white chocolate chips, together in a stand mixer, hand mixer or by hand until well mixed.
3. Add in chips and mix until evenly dispersed.
4. Pour into well greased bundt cake pan.
5. Bake for 47-60 minutes until a toothpick inserted comes out slightly coated but not wet.
6. Remove from oven and let stand in pan for 20 minutes. Invert onto plate or cake stand. Let cool to touch before frosting (although it tastes best served slightly warm!!).



TRIPLE FUDGE OREO BUNDT CAKE

15 MINUTES

PREP TIME

1 HOUR, 10 MINUTES

TOTAL TIME

INGREDIENTS

- 1-15.25 oz. Chocolate Cake Mix
- 1-3.4 oz. pkg Chocolate Instant Pudding
- 1 c. Sour Cream
- 4 Eggs
- 1/2 c. Warm Water
- 1/3 c. Vegetable Oil
- 1/4 c. Chocolate Syrup (like Hershey's Syrup)
- 1 tsp. Vanilla
- 1 c. Mini Semi-sweet chocolate chips
- 10 Oreos Coarsely Chopped

GANACHE:

- 1/2 cup heavy cream
- 1/2 cup chocolate chips

DECORATION:

- Mini chocolate chips
- or more chopped Oreos (optional)

*** This gets to be ALOT of chocolate, we also like using cream cheese frosting!*

DIRECTIONS

1. Pre-heat oven to 325.
2. Mix all ingredients, except chocolate chips, together in a stand mixer, hand mixer or by hand until well mixed.
3. Add in chips and mix just until evenly dispersed.
4. Pour into well greased bundt cake pan.
5. Bake for 47-60 minutes until a toothpick inserted comes out slightly coated but not wet.
6. Remove from oven and let stand in pan for 20 minutes.
Invert onto plate or cake stand. Let cool to touch before frosting (although it tastes best served slightly warm!!).

TO MAKE THE GANACHE:

1. In a small mixing bowl, heat cream in the microwave until hot and steamy, about 60 seconds.
2. Add the chocolate chips to the hot cream and let them sit for 5 minutes.
3. With a spatula, gently stir the chocolate chips and cream together until the mixture comes together and becomes shiny and silky. Allow ganache to thicken a bit before pouring onto cooled cake. Immediately top with additional mini chocolate chips or Oreo cookies, if desired.



TRIPLE FUDGE MINT BUNDT CAKE

10 MINUTES

PREP TIME

1 HOUR, 10 MINUTES

TOTAL TIME

INGREDIENTS

- 1-15.25 oz. Chocolate Cake Mix
- 1-3.4 oz. pkg Chocolate Instant Pudding
- 1 c. Sour Cream
- 4 Eggs
- 1/2 c. Warm Water
- 1/3 c. Vegetable Oil
- 1/4 c. Chocolate Syrup (like Hershey's Syrup)
- 1 tsp. Vanilla
- 1 c. Mini Semi-sweet chocolate chips
- 10 Oreos Coarsely Chopped

DIRECTIONS

1. Pre-heat oven to 325.
2. Mix all ingredients, except chocolate chips, together in a stand mixer, hand mixer or by hand until well mixed.
3. Add in chips and mix just until evenly dispersed.
4. Pour into well greased bundt cake pan.
5. Bake for 47-60 minutes until a toothpick inserted comes out slightly coated but not wet.
6. Remove from oven and let stand in pan for 20 minutes.
Invert onto plate or cake stand. Let cool to touch before frosting (although it tastes best served slightly warm!!).