



FROM THE KITCHEN OF: PATRICE MACMILLAN  
JSG MARKETING MANAGER

# KAHLUA CAKE

## INGREDIENTS

1 chocolate fudge cake mix

6 oz chocolate chips

(I usually use half semi-sweet, half milk chocolate)

3/4 cup Kahlua

1 5 oz package vanilla instant pudding

1/4 cup oil

1 pint sour cream

2 eggs

## INSTRUCTIONS

Mix all ingredients except chocolate chips with an electric mixer.

Stir in chocolate chips.

Pour into a buttered bundt cake pan.

Bake at 350 degrees for about 35 minutes or until the top looks done. (It will still be gooey in the middle which is okay!)

Top with chocolate ganache (melted chocolate chips and heavy cream) or melted store-bought frosting.

Sprinkle with powdered sugar for an extra-festive touch!

"THIS IS MY MOM'S GO-TO INDULGENT DESSERT FOR EVERY SPECIAL OCCASION. WHEN I WAS IN COLLEGE, SHE EVEN SENT ME KAHLUA CAKES BY MAIL! IT IS THE MOST RICH AND MOIST CAKE YOU WILL EVER HAVE - SO INSANELY DELICIOUS!"

