

Chocolate Kahlúa Cake

- 1 box chocolate cake mix (without pudding)**
- 1 box (3.75-ounce) chocolate pudding mix**
- 2 cups sour cream**
- 4 eggs**
- ¾ cup vegetable oil**
- ⅓ cup Kahlúa**
- 1 (6-ounce) package chocolate chips**

Kahlúa glaze:

- 1 cup confectioners' sugar**
- 4 tablespoons Kahlúa**

Preheat oven to 350 degrees.

Place all ingredients except chocolate chips and the ingredients for the glaze in a large bowl. Beat with a handheld mixer until well-incorporated and smooth, about 5 minutes. Fold in chocolate chips.

Grease a 10-cup Bundt pan. Pour in batter and smooth top.

Bake in a preheated 350-degree oven for 1 hour. Check after 45 minutes and cover with foil if edges are getting too dark.

Remove from oven and cool in the pan for 15 minutes. Then turn out onto a rack and cool completely.

While cake is cooling, make glaze. Whisk together confectioners' sugar and Kahlúa until smooth.

Pour or drip glaze over the top of the cake.

Serves 10.

Source: bakedbree.com