Sugar-Crusted Chocolate Chip Bundt Cake

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If there's one dessert I've made that I could successfully make with my eyes closed, it would be this one. 9 ingredients. A bundt pan. Cooking spray. An oven.

1 box yellow cake mix

1 small box instant chocolate pudding

1/2 cup granulated sugar

1 T cocoa powder

1 cup sour cream

1 cup vegetable/canola oil

1/2 cup water

1 package mini semi-sweet chocolate chips

4 eggs

Additional granulated sugar for dusting pan

Preheat oven to 350 degrees. Combine all dry ingredients in a large mixing bowl. In another large bowl, combine wet ingredients. Add the wet to the dry and stir until just combined.

Liberally spray a bundt pan with cooking spray with flour (Baker's Joy or Pam with Flour). Pour about 1/3 cup granulated sugar into the pan, shaking until all is coated with a layer of sugar. Dump out excess sugar.

Pour batter into bundt pan and bake 50-55 minutes or until a toothpick inserted in the middle comes out clean. Let rest 10 minutes before turning pan over.