

Mexican Mocha Bundt Cake

Mexican-style chocolate has a nice hint cinnamon flavoring, a delicious combination. I love chocolate, especially dark chocolate, so I used appropriate cake mix and chips. If your preference is milk chocolate, adjust accordingly. The mocha flavoring adds the finishing touch! Maybe just a little more effort than a plain ol' cake, but the results are so worth it! Enjoy!

Ingredients

Cake:

- 4 eggs
- 1 box of chocolate cake mix
- 1 packet instant vanilla pudding (I used white-chocolate pudding)
- 2 cups milk
- 1 bag dark or semi-sweet chocolate chips, divided
- 1/2 cup vegetable oil
- 1/3 cup coffee flavored liqueur (Kahlua)
- 2 tsp. instant espresso coffee granules, divided
- 1 tbsp. ground cinnamon
- Powdered confectioners' sugar for dusting

Drizzle:

- 1/2 cup dark or semisweet chocolate chips
- 1-2 tbsp. shortening

Instructions

Cake:

1. Preheat oven to 350 F
2. Grease and flour a bundt pan, set aside
3. Mix 1 cup milk with 1/2 the instant pudding mix, set aside
4. In a large bowl, combine 1/2 cup vegetable oil, 1 cup milk, remaining pudding mix, cake mix, eggs, coffee liqueur, cinnamon, and 1-1/2 teaspoon espresso granules.
5. Mix well then beat for a few minutes until well mixed.
6. When batter is well mixed, fold in 1 cup of chocolate chips.
7. Pour 1/2 the batter into prepared bundt pan.
8. Spread the set pudding mix evenly over the top of the batter.
9. Sprinkle 1/2 tsp of the espresso granules over the pudding.
10. Add the remaining layer of the batter.
11. Bake for 40-45 minutes in the preheated oven.
12. When baked, allow it to cool in the pan for 5 minutes before turning it out onto a plate.

Drizzle:

1. Carefully melt 1/2 cup chocolate chips and 1 Tbsp. shortening in a microwave safe bowl. It's easy to burn the chocolate, so microwave for 30 seconds, remove and stir, and repeat a few times until the chocolate is just to a thick pouring consistency. Use your best judgement!
2. Drizzle the chocolate over the plated bundt cake, letting it run or dribble down the sides.

Just before serving, sprinkle with powdered sugar for garnish. Excellent if served with vanilla ice cream!
Enjoy!