

# CHOCOLATE KAHLUA CAKE



**Prep Time:** 10 minutes to mix, 1 hour to bake

**Serves:** 10-12

**Pairs well with:** vanilla ice cream, whip cream, and birthdays!

## For the cake:

- One 15.25 oz box of Devils Food Cake mix
- 3.9 oz. box of instant chocolate pudding mix
- 2 cups of sour cream
- 4 large eggs
- ½ cup vegetable oil
- ½ cup Kahlua
- 2 cups of semi sweet chocolate chips
- 2 Tbsp cocoa powder (optional, for dusting the bundt pan)

## For the Ganache:

- ¾ cup of heavy whipping cream
- 1 ½ cups of semisweet chocolate

## To make the cake:

1. Preheat your oven to 350 degrees and lightly grease a 10 inch non stick bundt pan. Dust the greased bundt pan with 1-2 tbsp of cocoa powder and swirl around to cover the pan. You can skip the cocoa powder if your bundt pan is good at releasing cakes, but I find that it does help the release a bit.
2. In a large bowl, add all of the cake ingredients except for the chocolate chips. With a hand mixer, mix the ingredients well on med/high speed for at least two minutes. This is an important step, and makes for a creamy fluffy cake.
3. Once mixed, fold in the 2 cups of chocolate chips and pour into your prepared bundt pan.
4. Place on the middle oven rack and bake for 60-70 minutes, or until a cake tester inserted in the middle comes out dry.
5. Cool on a cooling rack for an hour or two. Then, run your rubber spatula around the outer sides of the cake to help it release.
6. Place a plate on top of the cake pan, then invert the cake so it will fall out gently. Let cool completely while you make the ganache.

### To make the Ganache:

1. In a 2 cup pyrex glass measuring cup, pour in the heavy cream, place in the microwave, and heat in 30 second increments until the cream is hot but not boiling. You should see little bubbles on the sides, and steam rising from the cream.
2. While the cream is hot, add the 1 ½ cups of chocolate chips, and stir well to melt the chocolate chips fully. It will seem soupy at first, but as you mix it, it will thicken as it cools.
3. When your ganache is thickened, pour over the Kahlua cake, letting it pool a bit at the sides.

### Notes:

- This cake keeps well, so you can make it a day or two ahead, and finish it with the ganache the day you plan to serve it.
- Instead of the ganache, you can simply dress it with a sprinkle of powdered sugar, or serve it with lightly sweetened whip cream instead. Strawberries on the side, too!
- The kahlua flavor is subtle, and meant more to enhance the chocolate in this recipe.
- When releasing the cake, let it cool down enough that when you touch the sides of the pan it is just slightly warm. Turning out a cake while it's too hot can lead to it sticking to the pan.
- Make sure the cake is cooled completely before pouring on the ganache.

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