

Divine Chocolate Bundt Cake



Prep Time: 15 minutes

Cook Time: 60 minutes

Ingredients:

1 package dark chocolate fudge cake mix

4 eggs

$\frac{3}{4}$ cup vegetable oil

1 can (16oz) chocolate syrup, divided

$\frac{1}{2}$ pint (8oz) sour cream

2 teaspoons vanilla 1 teaspoon salt

$\frac{1}{2}$ cup light corn syrup

Preparation:

Preheat oven to 325 degrees F. Put cake mix, eggs, oil, $\frac{3}{4}$ cup chocolate syrup, sour cream, vanilla and salt in a bowl. Beat with an electric mixer for 2 minutes or until thoroughly blended. Pour into a greased 10-inch bundt pan. Bake 60 minutes or until done. Cool 10 minutes.

Remove cake from pan. Prick all over with a fork. Combine remaining chocolate syrup with corn syrup, pour slowly over cake. Let cake stand at least 1 hour before serving.