

The Very Best Chocolate Cake by Food Storage Moms

Ingredients:

- 1 package chocolate cake mix (I prefer Duncan Hine's brand)
- 1 package INSTANT Chocolate pudding (they come in either 5 or 5.9 ounces)
- 1 cup sour cream
- 1/2 cup vegetable oil
- 1/2 cup water
- 4 eggs
- 3/4 cup mini chocolate chips (I prefer the mini chocolate chips but the regular size will work)
- Cream cheese frosting or freshly whipped cream sprinkled with crushed peppermint candy canes.

Instructions:

1. Pre-Heat oven to 350 degrees. I place everything but the chocolate chips into the mixer bowl. I blend until completely mixed, about 1-2 minutes. Fold in the chocolate chips. Grease a Bundt pan and scoop the mixture into the Bundt pan. Bake for 50 minutes or until a toothpick comes out clean. I wait for about 5-10 minutes before inverting the baked cake onto a parchment paper lined dinner plate. I freeze the cake overnight or until I need it for a party. The day of the party I remove the frozen cake and place it on the platter I will serve it on. Remove the parchment paper and cover the cake with plastic wrap until partially thawed and ready to frost and serve.
2. Frost with cream cheese frosting or whipped cream and sprinkle with crushed candy canes.