

Red Velvet Cake by Food Storage Moms

Ingredients:

- 1 package red velvet 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
- ½ cup vegetable oil
- ½ cup water
- 4 eggs
- ¾ cup mini chocolate chips (I prefer the mini-but regular work)

Instructions:

1. Preheat 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. This particular cake I measured with a small ruler and placed toothpicks all around the cake to measure exactly where I would cut the cake evenly. After cutting carefully remove the two top portions of the cake and set on another plate. Frost the lower half of the cake with cream cheese frosting or your favorite frosting or filling. Next place the next layer of the cake back onto the cake with filling and then the next layer and press down gently, then it's ready to frost or let the frosting ooze out and drip down the sides of the cake.