

## Tanna Brock's Black Russian (Kahlua) Cake

Oven: 350

Time: 45 minutes

In a mixer combine:

- 1 box of yellow cake mix
- 1 sm box of Jello chocolate pudding (regular, not instant)
- ½ c sugar

Add to the mix:

- ¾ c cold water
- 4 eggs
- ½ c Kahlua
- 1 c Wesson oil or equivalent
- 1 teas. vanilla

Mix until thoroughly combined.

Spray a bundt pan with **Baker's Joy** - this will guarantee success!!

Pour mixture into a bundt pan and sprinkle a handful of mini chocolate chips over the batter. This is not absolutely necessary, but adds a bit of crunch to this very moist cake.

Bake for about 45 minutes. No need to adjust for altitude.

Pull from the oven when done and, with the cake still in the pan, pour Kahlua over the hot cake. The amount is up to you (⅛ to ¼ cup - or more). Let it soak in for a bit.

Flip cake onto a platter and you can:

1. Serve as is
2. Pour more Kahlua over the top
3. Dust with powdered sugar
4. Make a glaze
5. Sprinkle with festive toppings
6. Or any combination of the above