

# Chocolate Kahlua Cake

From Monica H at [www.lickthebowlgood.blogspot.com](http://www.lickthebowlgood.blogspot.com)

- 1 box chocolate cake mix
- 1 small box instant chocolate pudding
- 2 tsp. instant espresso powder
- 4 large eggs
- 1 cup sour cream
- 1/2 cup vegetable/canola oil
- 3/4 cup strong brewed coffee or water
- 1/2 cup Kahlua
- 1 tsp. vanilla extract

Preheat oven to 350 degrees F. Grease and flour a Bundt pan and set aside.

In a large mixing bowl, place cake mix, pudding mix and instant espresso powder and mix together with a whisk.

In a large measuring cup, mix the remaining wet ingredients together and blend til well mixed.

Pour the wet ingredients into the dry and mix until well combined with an electric hand mixer or a large whisk. Mix until well combined and lump free.

Pour cake mix into prepared Bundt pan and bake for 55-65 minutes or until a toothpick inserted in the center comes out clean.

Allow to cool in pan for 15 minutes before inverting onto a cooling rack. Once completely cooled, top with glaze (recipe below).

## Kahlua Glaze

- 1 cup powdered sugar
- 1/2 tsp. instant espresso powder
- 1 Tbsp. Kahlua
- 1/4 tsp. vanilla extract

In a small bowl, combine all ingredients til smooth and pourable. If too thick and a few drops of water. If too thin, add more powdered sugar until the desired consistency is reached.

Pour or spoon glaze over the entire cake. Garnish with mini chocolate chips if desired. Allow glaze to set before slicing into cake.