

Chocolate Avocado Bundt Cake

adapted from [Joy the Baker](#)

Chocolate Avocado Bundt Cake Ingredients:

- 3 cups All-Purpose Flour
- 6 tablespoons Cocoa Powder
- 1/2 teaspoon Salt
- 2 teaspoons Baking Powder
- 2 teaspoons Baking Soda
- 1/4 cup Vegetable Oil
- 1 cup soft Avocado**
- 2 tablespoons White Vinegar
- 2 teaspoons Vanilla Extract
- 2 cups Water
- 2 cups Granulated Sugar
- 1 cup Semisweet Chocolate Chips
- Ganache or prepared Hot Fudge Sauce (optional)

Chocolate Avocado Bundt Cake Directions:

1. Heat oven to 350°F. Prepare large bundt pan with baking spray.
 2. Sift together Flour, Cocoa Powder, Salt, Baking Powder and Baking Soda into a medium bowl.
 3. In a food processor or another medium bowl and using a [KitchenAid Hand Blender with S-blade attachment](#), mix together the Vegetable Oil, Avocado, White Vinegar and Vanilla Extract.
 4. Add in the Water and Sugar and blend together. Pour the entire wet mixture into the dry mix and whisk until combined and smooth. Stir in the Chocolate Chips with a spatula or spoon
 5. Pour the batter into the prepared bundt pan and bake for 40-50 minutes or until the cake springs back and a toothpick inserted into the center comes out clean.
 6. Cool in pan for 15 minutes, then turn out onto cake serving plate. This cake is very moist and will most likely stick to whatever surface you put it on and be hard to transfer once completely cool, so its serving plate is best.
- from Loveandconfections.blogspot.com

**When picking out an avocado to use in this recipe, it needs to be very ripe. I used a Florida Avocado, because it was available to me. One trick to pick out a ripe Florida Avocado is to shake it. If you hear the seed, it is ripe.