

# Darn-Good Chocolate Cake

By Kats Barry

Darn-Good Chocolate Cake, made from a mix, can be topped with fresh strawberries and a squirt of whipped cream.

## DARN-GOOD CHOCOLATE CAKE

Cooking-oil spray	4 large eggs
Flour for dusting	1 cup sour cream
1 package (18.25 oz.) plain devil's food or dark chocolate fudge cake mix	1/2 cup warm water
1 package (3.9 oz.) chocolate in- stant pudding mix	1/2 cup vegetable oil
	1 1/2 cups semisweet chocolate chips

Place a rack in the center of the oven and preheat the oven to 350 degrees. Lightly mist a 12-cup Bundt pan with cooking-oil spray, then dust with flour. Shake out the excess flour. Set the pan aside.

Put the cake mix, pudding mix, eggs, sour cream, warm water and oil in a large bowl. Blend with an electric mixer at low speed for 1 minute. Stop and scrape down the sides of the bowl with a rubber spatula. Increase the speed to medium and beat 2 to 3 minutes more, scraping down the sides of the bowl again if needed. The batter should look thick and well-combined.

Fold in the chocolate chips, making sure they are well-distributed throughout the batter. Pour the batter into the prepared pan, smoothing it out with the rubber spatula.

Bake the cake until it springs back when lightly pressed with your finger and just starts to pull away from the sides of the pan, 45 to 50 minutes. Remove the pan from the oven and cool it on a wire rack for 20 minutes. (We needed to wait 30 minutes.) Run a sharp knife around the edge of the cake, invert the pan and put the cake on the rack to cool completely, 20 more minutes. Or invert it onto a serving platter to slice and serve while still warm. Serves 16.

Approximate values per serving: 345 calories (50 percent from fat), 20 g fat (7 g saturated), 80 mg cholesterol, 5 g protein, 40 g carbohydrates, 2 g dietary fiber, 400 mg sodium.