

Mexican Chocolate Cake

ingredients

- 1 box chocolate cake mix (18.25 oz)
- 1 package chocolate pudding mix (3.9 oz)
- 1 container of plain yogurt or sour cream (16 oz)
- 3 eggs
- 1/2 cup canola oil
- 1/2 cup milk
- 2 Tbsp. cinnamon
- 2 cups chocolate chips

directions

- Preheat oven to 350 degrees. Grease and lightly flour a Bundt pan. Combine all ingredients in a large bowl, except chocolate chips, mix well. Fold in chips and pour into prepared pan.
- (For a nice extra touch, I dust the pan with Sparkling sugar before pouring in the mixture)
- This mixture is thicker than most cake mixes, spread around the pan. Bake for 50-60 minutes, depending on the type of pan. It is done when it springs back when touched.
- Please, be extra cautious to not overbake this. We like it a bit gooey vs. crumbly.
- Set on a wire rack, cool 15 minutes, Running knife along the edge first, turn out of the pan and let cool completely. Sprinkle with powdered sugar for garnish.