

TUNNEL OF FUDGE CAKE (MIX)

F MEDIUM

Last Modified: 06/22/2016

PREP: 35 Min
COOK: 50 Min
OVEN: 350

DESSERT

MAKES 1 BUNDT CAKE (ABOUT 16 SERVINGS)

QUA	MEASURE	INGREDIENT	PROCESS
CAKE			
1	18 Oz	Box Devils Food Cake Mix	
OR			
1	18 Oz	Box Dark Chocolate Fudge Cake Mix	
1/2	Cup	Vegetable Oil	
1/2	Cup	Sour Cream (Breakstone)	
1/2	Cup	Bailey's Irish Crème	
OR A MIXTURE OF BAILEY'S & WATER (IF YOU DON'T LIKE THE TASTE OF BAILEYS)			
X?	Cup	Water (A maximum of 1/2 Cup TOTAL Liquid)	
4	Large	Eggs	
2	Cups	Chopped Walnuts	
1	Tsp	Vanilla Extract	
FUDGE FILLING			
1 1/2	Cups	Whole Milk	
1	3 1/2 Oz	Box Chocolate Pudding (NOT Instant)	Cooked
1	Cup	Semi-Sweet Chocolate Chips	
1	Tbsp	Unsalted Butter	Softened
OPTIONAL			
1/2	12 Oz	Can Chocolate Frosting (Betty Crocker)	Spread
1/2	12 Oz	Can Whipped Vanilla Frosting (Betty Crocker)	Swirled
1/2	Cup	Confectioners Powdered Sugar	Dusted
PREPARATION			
FACTOID	This recipe mysteriously develops a "tunnel of fudge" filling inside as it bakes. Do NOT scrimp on the Nuts, or it won't create the "fudge tunnel" as it bakes!		
TOOLS	1) Small Saucepan & Lid 2) Medium Mixing Bowl 3) Hand Mixer 4) Heavyweight 12 Cup Bundt Pan 5) Wire Rack 6) Pastry Piping Bag & Tips		
PREP	DISH 1) Prepare the Pudding according to package directions and set it aside while covered. 2) Preheat the oven to 350 degrees with a rack just below the center. 3) Grease a heavy 12 cup bundt pan with either softened Butter or a flour based non-stick cooking spray.		

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1	FUDGE FILLING: Place the Milk in a small saucepan over medium heat and whisk in the Pudding Mix. Cook until it comes to a boil, 4 to 5 minutes. Remove it from the heat and stir in the Chocolate Chips and Butter using a wooden spoon until it is smooth and thick. Cover and set it aside.
2	CAKE: In large mixing bowl, using a hand mixer, combine the Cake Mix, Oil, Sour Cream, Irish Crème, Eggs, Nuts and Vanilla.
3	CAKE: Reserve 2 cups of the Cake Batter. Pour the remaining Batter into the bundt pan and level it. Carefully spoon the Fudge Filling in a continuous ring on the top of the Cake Batter. (DO NOT ALLOW THE FUDGE TO TOUCH THE SIDES!) Spoon the 2 cups of reserved Cake Batter on top of the Fudge ring and level it.
4	CAKE: Bake on a center rack for 35 to 40 minutes or until the top is set and the edges are beginning to pull away from the sides of the pan. Remove the Cake from the oven and cool while upright, still in the bundt pan on a wire rack for 1 1/2 hours. Carefully place a serving platter upside down on top of the bundt pan and quickly invert both. Set it aside to cool for at least another 2 hours. Carefully remove the bundt pan.
5	You can Frost, drizzle with Melted Chocolate or simply dust with Powdered Confectioners Sugar.
HINTS	A can of prepared Frosting Mix, heated in a small saucepan over low heat, will melt just fine into a drizzle sauce. Allow it to cool until it begins to re-thicken, or it will quickly run off of the sides of the Cake and make ugly puddles of Frosting on the serving plate.
SERVE	Slice, place on a serving dish and enjoy.