

# Darn Good Chocolate Cake

## Chocolate Cake

### Ingredients:

Vegetable oil spray, for misting the pan  
Flour for dusting the pan (or unsweetened cocoa so cake doesn't have a white covering from flour)  
1 package (18.25 ounces) plain chocolate cake mix  
1 package (3.9 ounces) chocolate instant pudding mix  
4 large eggs  
1 cup sour cream or full fat Greek yogurt  
2/3 cup water  
1/2 cup vegetable oil  
1 teaspoon pure vanilla extract  
1 1/2 cups (9 ounces) semisweet mini chocolate chips



### Directions:

Place oven rack in the center of the oven and preheat oven to 350°. Lightly mist and flour Bundt pan. Shake out excess flour or cocoa and set pan aside. Place cake mix, pudding mix, eggs, sour cream or yogurt, water, oil, and vanilla in a large mixing bowl. Beat with an electric mixer on low until the ingredients are incorporated. Stop mixer and scrape down sides of bowl. Increase mixer speed to medium and beat the batter for 1 1/2 minutes longer. The batter should look smooth and thick. Fold in chocolate chips. Pour the batter into the prepared Bundt pan, smoothing the top with a spoon or spatula.

Bake the cake until the top springs back when lightly pressed with finger, 55-60 minutes. Transfer the pan to a wire rack and let the cake cool for 15-20 minutes. Gently run a long, sharp knife around the edges of the cake, and shake the pan gently. Invert the cake to a wire rack and let cool completely, about 25-30 minutes. Top with chocolate ganache.

## Chocolate Ganache

### Ingredients:

8 ounces (1 1/3 cups) semisweet chocolate chips  
3/4 cup heavy (whipping) cream

### Directions:

Place the chocolate chips in a large stainless steel mixing bowl. Pour the cream into a small, heavy saucepan and place over medium heat. Bring cream to a boil, stirring constantly. Remove the cream from the heat and pour it over the chocolate. Using a wooden spoon, stir until the chocolate is melted. Let the ganache cool to warm and drizzle over cooled cake on cooling rack (make sure to have the cooling rack over a sheet pan to catch any ganache that drips off cake. Carefully transfer cake to serving plate.