## CHOCOLATE CHIP CAKE

Frank Lichtenebrger

INGREDIENTS [ see comments at the end for variations]

- One Box Yellow Cake Mix, (standard size, 18.25 oz.)
- 8 ounces of lite sour cream
- $1 / 2$ cup canola oil
- $1 / 2$ cup water
- one small package of Instant pudding, Vanilla or Pistachio
- 4 whole eggs
- one teaspoon vanilla (or more, I like more)
- 6 ounces semi-sweet MINI chocolate chips [Nestle's]
- 4 ounces bakers semi-sweet chocolate, grated [Baker's brand is fine, any should work]


## PROCESS

## Pre-heat oven to 350

## Generously 'grease a Bundt pan

- mix all ingredients, except for the chocolate, and beat with a mixer for about 5 minutes, eggs added one at a time
- fold chocolate into the batter
- pour batter into Bundt pan
- bake for 45 to 55 minutes (with my oven 51 minutes does it)
- allow to cool for 10 minutes, dust with powdered sugar


## INGREDIENT VARIATIONS

- mixes from Pillsbury, Betty Crocker and Meijer's; they have all worked, "everybody' has a moist or super moist cake mix
- mixes such as Yellow, French Vanilla, Dark Chocolate, Devil's Food and others have been used with success
- various instant pudding flavors can be used, vanilla, chocolate etc. It depends on what flavor / taste you are looking for
- various other ingredients can be added, $1 / 2$ to $2 / 3$ cup of chopped walnuts, dried peaches (soak first), dried mangos (soak first), $1 / 2$ jar of maraschino cherries(use the packing liquid in place of water), $1 / 2$ cup raspberry preserves, fresh raspberries, $1 / 2$ cup strawberry preserves and what ever.
- Nestle's and German's baking chocolate appear to be the best. Nestle appears to have the only MINI morsels
- Regular sour cream can be used but there appears to be little if any difference


## OTHER COMMENTS

- Use Crisco or like substitute to coat the Bundt pan, have tried sprays and margarine, Crisco rules
- I like to combine the water, vanilla, canola oil and eggs in a separate bowl and mix them before I add to the dry ingredients. ( I use a hand mixer since I do not have a stand mixer)
- Use your imagination, there are many possible combinations of mix, pudding, fruits and nuts that will work.

