

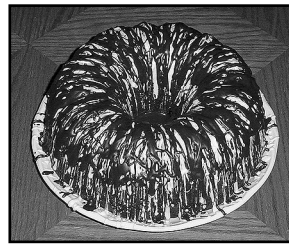
GLORIOUSLY CHOCOLATE BUNDT CAKE

This is one of the more stunning desserts I've made for people. As more fun Bundt cake pan shapes appear on the market, the more fun it is to make a dessert like this. I have served this for many catered affairs.

Makes 16 servings

Prep Time: 1 hour 15 minutes

1 cup butter, softened
1 ½ cups sugar
4 large eggs
½ teaspoon baking soda
1 cup buttermilk
2 ½ cups flour
1 ½ cups semisweet chocolate chips, divided
⅓ cup chocolate syrup
8 ounces sweet chocolate squares, melted and cooled
2 teaspoons vanilla
4 ounces white chocolate
2 tablespoons shortening, divided



Preheat oven to 300 degrees. Grease and flour 10-inch Bundt cake pan.

- 1) Cream butter in a large mixing bowl.
- 2) Gradually add sugar. Beat well on medium speed of an electric mixer.
- 3) Add eggs one at a time. Beat after each addition.
- 4) In a small bowl, dissolve baking soda in buttermilk. Stir well.
- 5) Add to buttermilk mixture to creamed mixture. Alternate additions with flour. Begin and end with flour.
- 6) Add 1 cup chips, melted chocolate, chocolate syrup and vanilla. Stir until just blended. Do not over beat.
- 7) Spoon batter into Bundt pan. Bake for approximately 70 minutes or until cake springs back when touched. Invert cake immediately onto serving platter and let cool completely.
- 8) Combine 4 ounces white chocolate and 1 tablespoon shortening. Microwave until just melted.

- 9) Drizzle over the top of the cake. Work from the inside of the ring to the outside. Don't worry about the accumulation of chocolate in the center. It will make a fun candy surprise when the cake is finished. Make sure white chocolate has cooled completely before moving to next step.
 - 10) Combine remaining $\frac{1}{2}$ cup chips with 1 tablespoon shortening. Microwave until just melted.
 - 11) Drizzle over white chocolate layer in the same manner, inside to outside. Pour any remaining in the center 'well'.
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Per serving (approximate values): 505 Calories; 28.1 g Fat (47.3% calories from fat); 6.1 g Protein; 64.4g Carbohydrate; 85mg Cholesterol; 196mg Sodium.