

CHOCOLATE KAHLUA CAKE

CAKE:

Vegetable oil spray for misting cake pan

Flour for dusting the pan

1 pkg. (18.25 oz.) plain devil's food cake mix

1 pkg. (5.9 oz.) chocolate instant pudding

$\frac{3}{4}$ cup Kahlua

$\frac{1}{2}$ cup water

$\frac{1}{2}$ cup vegetable oil

4 large eggs

GLAZE:

1 cup confectioners' sugar, sifted

$\frac{1}{4}$ cup Kahlua

1. Place a rack in the center of the oven and preheat the oven to 350°. Lightly mist a 12-cup Bundt pan with vegetable oil spray, then dust with flour. Shake out the excess flour. Set the pan aside.
2. Place the cake mix, pudding mix, Kahlua, water, oil, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat for 2 to 3 minutes more, scraping the sides down again if needed. The batter should look thick and smooth. Pour the batter into the prepared pan, smoothing it out with the rubber spatula. Place the pan in the oven.
3. Bake the cake until it springs back when lightly pressed with your finger and a toothpick inserted in the center comes out clean, 45-47 minutes. Remove the pan from the oven and place it on a wire rack to cool for about 20 minutes. Run a long, sharp knife around the edge of the cake and invert it on a serving platter.
4. Prepare the glaze. Place the confectioners' sugar and Kahlua in a small mixing bowl and stir until well combined. Spoon the glaze over the top of the warm cake, allowing it to drizzle down the sides and into the center of the cake. Allow the cake to cool completely before slicing.
5. Store this cake, covered in plastic wrap or under a glass cake dome, at room temperature for up to 4 days or in the refrigerator for up to 1 week.