



EASY BUNDT CAKE

I have a secret to tell you. I do not use an electric mixer—ever. I find them bulky and heavy and very difficult to clean. So when I bake, I always mix by hand. If you can relate, then this cake is calling your name. It's the cake that will make you look like the baker you've always wanted to be. Introduced to me by my mom's best friend, Tricia, this moist and delicious cake is as easy as it gets. In fact, it's so effortless that when your guests keep coming back for "just one more small piece," you'll almost feel guilty. And that's because the truth is this cake is a combination of boxed cake mix and instant pudding mix. The result is a tender cake with a smooth and silky chocolate icing that melts in your mouth. It's the perfect cake to throw together when you need a guaranteed crowd-pleaser, but you don't have time to make something else. Shhh. I won't tell. Serves 8 to 10.

For the cake:

- 1 (15.25-ounce) box vanilla cake mix (see Tip, next page)
- 1 (3.4-ounce) package vanilla instant pudding mix (see Tip, next page)
- 4 eggs
- 1¼ cups water
- ½ cup vegetable oil

For the icing:

- 1 (14-ounce) can sweetened condensed milk
- 1 cup semisweet chocolate chips
- 1 teaspoon vanilla extract
- Rainbow sprinkles (optional)

To make the cake:

Preheat the oven to 300°F. Generously grease the inside of a Bundt pan.

In a large bowl, mix together the cake mix, instant pudding mix, eggs, water, and vegetable oil until smooth and combined. Pour the batter into the prepared Bundt pan.

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Bake for 55 minutes, or until a toothpick inserted into the cake comes out clean. Let cool on a cooling rack until completely cool, about 1 hour. Transfer the cake to a cake plate or platter.

To make the icing:

In a small saucepan over medium heat, combine the condensed milk and chocolate chips and stir constantly until the chips are melted and the consistency is smooth, 3 to 5 minutes. Remove from the heat and stir in the vanilla. Let the mixture cool for about 10 minutes. Store the cake on a covered cake platter or another airtight container for up to 4 days.

Spread the icing over the cake using a small spatula, allowing the icing to drip around all sides. Top with sprinkles if desired, slice, and enjoy. Store the cake on a covered cake platter or another airtight container for up to 4 days.



Tip: Try other flavors of cake mix—whatever is your favorite. I often make this with chocolate cake mix and chocolate instant pudding mix. It's fun to experiment!