

Chocolate Filling for Cherry Bundt Cake

Mix together the following ingredients using a hand mixer.

- 4 oz. room temperature cream cheese
- ½ cup sugar
- 2 Tbsp of cocoa powder
- 1 large egg
- ¼ tsp vanilla
- pinch of salt



Put the filling in a zip top bag.

After you fill the bundt cake pan with your cake batter, cut the corner off the zip top bag and pour the filling in a circular fashion on top of the batter (go ahead and laugh when you do this, David certainly did). Don't worry about it sitting on top of the batter as it will sink down as the cake bakes.