

Tunnel of Fudge Cake

1 DEVILS FOOD CAKE MIX (PUDDING IN MIX KIND) IF NOT ADD 1/2 SMALL BOX OF INSTANT CHOCOLATE PUDDING (ONLY IF NOT ALREADY IN CAKE MIX)

EGGS, OIL, WATER

Go by ingredients on cake mix box. Put eggs, oil and water in mixing bowl, then dry cake mix. Mix well. Grease and flour (or spray well) a 10 cup Bundt pan. Put all batter in Bundt pan.

pudding Filling: Place filling on the top of cake being careful to center filling on batter. Bake in a 325-degree oven for 1 hour and 15 minutes. Cool completely on wire rack before flipping out to glaze. Glaze with vanilla or chocolate glaze. See glazes in this cookbook under Gravy, Frosting, and Sauces section.

Chocolate Pudding Filling Recipe:

1/4 CUP COCOA 1 CUP GRANULATED SUGAR

1 CUP BOILING WATER (MICROWAVE)

3 TBSP. CORN STARCH 1 TSP. VANILLA 1 EGG

In a batter bowl, whisk cocoa, sugar, and cornstarch. Add boiling water mix well, then egg mixing well. Microwave 3 minutes. Add vanilla after pudding thickens. Microwave longer if needed for filling to thicken.