If you enjoy a rich, moist chocolate cake “with a kick,” try Elaine Baker’s Black Russian Bundt Cake she shared at our March 23, 2017 meeting.

**BLACK RUSSIAN BUNDT CAKE**

1 15.25 or 18.25 oz. pkg. yellow cake mix 4 eggs

1/2 cup sugar 1/4 cup vodka

2 pkgs. (4-serving) instant chocolate pudding  1/4 cup coffee flavored liqueur such as Baileys or Kahlua

1 cup oil 3/4 cup water

Glaze:

½ c. confectioners (powdered) sugar

¼ c. coffee flavored liqueur

Preheat oven to 350 degrees F. Grease and flour 10” Bundt pan. In large mixing bowl, combine all cake ingredients. Mix at low speed about 1 minute, then beat at medium speed 4 minutes.  Pour batter into prepared pan and bake 60-70 minutes until cake tests done with wooden pick. Cool in pan 10 minutes. Invert on serving plate. Use fork to poke holes in cake. Slowly pour glaze evenly over top and sides. Cool completely, dust with powdered sugar. Serves 18-24.

Glaze: While cake is baking, combine 1/2 cup powdered sugar and 1/4 cup coffee flavored liqueur in glass measuring cup.