

Design Sponge-Style Chocolate Bundt Cake

The beloved box-mix chocolate bundt cake — incredibly moist, deeply chocolatey, and deceptively easy. The yellow cake mix paired with chocolate pudding creates a uniquely rich, tender crumb.

INGREDIENTS

- 1 Yellow cake mix (e.g. Duncan Hines)
- 1 instant chocolate pudding mix (3.9 oz box, dry — do not prepare)
- 1 cups sour cream (full-fat)
- 0.5 cups vegetable oil
- 0.5 cups warm water
- 4 eggs
- 1 cups semi-sweet chocolate chips
- 1 powdered sugar or chocolate glaze, for topping

STEPS

1. Preheat & prep pan: Preheat oven to 325°F. Thoroughly grease a 10–12 cup bundt pan with butter or shortening, then dust with flour. Tap out any excess flour.
2. Mix the batter: In a large bowl, combine 1 Yellow cake mix (e.g. Duncan Hines) and dry 1 instant chocolate pudding mix (3.9 oz box, dry — do not prepare). Add 1 cups sour cream (full-fat), 0.5 cups vegetable oil, 0.5 cups warm water, and 4 eggs. Beat with an electric mixer for about 2 minutes until smooth. The batter will be thick — that's perfect.
3. Fold in chocolate chips: Stir in 1 cups semi-sweet chocolate chips by hand until evenly distributed. Pour the batter into the prepared bundt pan and smooth the top.
4. Bake: Bake for 50–55 minutes, or until a toothpick inserted in the center comes out clean. Start checking at 45 minutes as ovens vary.
5. Cool & release: Let the cake cool in the pan for 15–20 minutes, then invert onto a plate or cooling rack. Allow to cool completely before topping.
6. Top & serve: Dust with powdered sugar, drizzle with a simple chocolate glaze, or pour over a ganache ($\frac{1}{2}$ cup heavy cream heated and poured over 1 cup chocolate chips, whisked smooth). Slice and enjoy!

NOTES

****Tips:**** Greasing the bundt pan really well is the most important step — don't skimp! The yellow cake mix + chocolate pudding combo is the secret here; it gives the cake a flavor that's hard to place but impossible to stop eating. You can swap the warm water for brewed coffee to deepen the chocolate flavor. The cake tastes even better the next day. Keeps at room temperature for up to 4 days, or freeze for up to 3 months.