Triple Chocolate Bundt Cake

Ingredients

- 1 package devil's food cake mix (or chocolate)
- 1 package **instant** chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs
- 1/2 cup warm coffee
- 1 cup semisweet chocolate chips
- coffee, cocoa and icing sugar, for glaze

Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, mix together the cake and pudding mixes, sour cream, oil, eggs (beat them first) and coffee. Stir in the chocolate chips and pour batter into a well-greased 12 cup bundt pan.
3. Bake for 50 to 55 minutes or until the top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake in pan and invert onto a plate.
4. Mix powdered sugar with cocoa and a little coffee to make a thick glaze and drizzle over the top of the cake while it's still warm – that way it drips prettily down the sides.