

# Easy Double-Chocolate Fudge Bundt Cake with Whipped Coffee Cream

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*This cake is easy to make and full of rich, chocolaty goodness. The Kahlua gives it a sophisticated depth that makes the chocolate taste even richer, though you can replace it with coffee or almond milk; and, if you like, feel free to add ½ teaspoon or so of espresso powder (as our amateur sleuth, coffeehouse manager Clare Cosi does). However you make it, when you bake it, your entire house will smell of chocolate. May you eat with joy! ~ Cleo Coyle*

## Ingredients:

1 package devil's food cake mix

1 small package chocolate instant pudding mix

4 large eggs

¾ cup vegetable oil (or other neutral oil, not olive)

½ cup Kahlua or coffee (brewed & cooled) or almond milk\*

1 (16 oz.) container full-fat sour cream

2 cups (1 package) mini semisweet chocolate chips

*\*If not using Kahlua, you might add 1/2 teaspoon espresso powder to help deepen the roasted chocolate flavor of the cake.*

**Step 1 – Prep oven and pan:** Preheat oven to 350° F. Prepare a 12-cup Bundt pan by greasing well with butter. Do not use oil or cooking spray for best results. Be sure to completely grease the entire interior of pan, getting the nooks and crannies and don't forget to grease around the entire raised center tube.

**Step 2 – Make batter:** In a large mixing bowl, measure out all of the ingredients but the chocolate chips. Using an electric mixer, beat everything together well. The batter will be thick. Fold in the chocolate chips with mixer on low, distributing well. Pour the batter into your prepared Bundt pan.



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**Step 3 – Bake the cake** for 65 to 75 minutes or until a knife inserted near the center comes out clean (moist crumbs are okay, but you should not see wet batter). If you do see wet batter, continue baking 10 minutes at a time and checking with the knife until baked. Cool at least 30 minutes. If you don't allow proper cooling, the cake may not come out of the pan easily. Place a serving dish over the top of the pan. Invert the pan, knock it lightly all around to remove the cake. For a finished look, use a sieve to sprinkle powdered sugar over the top.



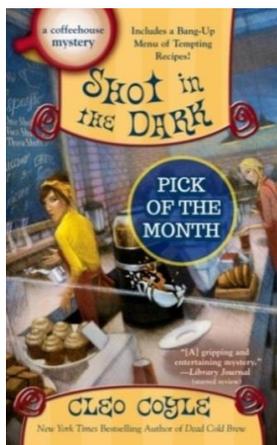
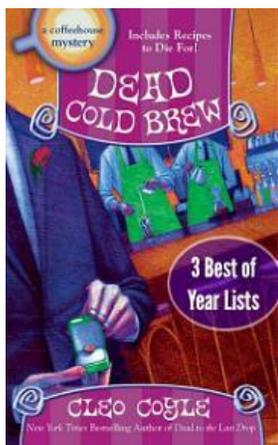
**SERVE** cake slices with dollops of sweetened whipped cream or **Clare's Whipped Coffee Cream** (recipe below). Because this is a rich, moist, fudgy cake, whipped cream is enough to finish, no frosting needed.

You can also bake this cake in a 9 x 13-inch pan but be sure to even out the thick batter and reduce the cooking time. After 45 minutes, check the center. If still unbaked, return to oven and check every 10 minutes until a knife inserted in the center comes out clean.

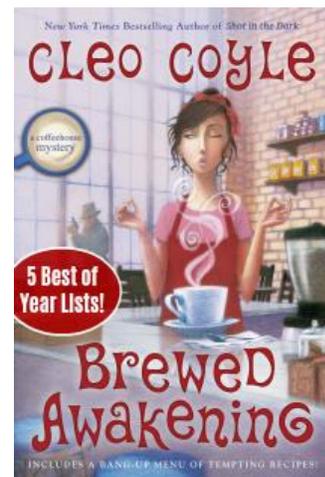


**Clare's Whipped Coffee Cream:** For best results pre-chill mixing bowl and beaters. Using an electric mixer, whip 2/3 cup well-chilled heavy cream until frothy and thick. Slow the mixer and beat in 1 T. cooled coffee or espresso and 1 to 2 T. confectioners' sugar. Increase speed and continue whipping until firm peaks form. Keep chilled in refrigerator.

*Eat with joy! ~ Cleo*



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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