



Chocolate Butterscotch Cake

BY KRISTEN KEOGH

You will need:

- 1 package of white cake mix
- 1 standard package of instant butterscotch pudding
- 1/4 cup vegetable oil
- 1/2 water
- 4 eggs
- 1/2 cup of chocolate syrup
- A Bundt cake pan that is greased and floured
- Powdered sugar (to taste)

Instructions:

Preheat oven to 350 degrees.

In a mixing bowl, combine cake mix, vegetable oil and water and butterscotch pudding mix. Add each egg one at a time to the entire mixture. (using an electric hand mixer is recommended)

Pour 1/2 of this mixture into the Bundt cake pan.

Add 1/2 cup of chocolate syrup to remaining mixture in your mixing bowl and stir. Add all remaining mixture to the cake pan over the butterscotch mixture. Do not stir. Bake 45-60 mins (depending on your oven). Remove from oven and place on serving dish flat side down. Cool for 15 minutes at room temperature
Sprinkle cake with desired amount of powdered sugar (we recommend a lot!)

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