



## **Chocolate Raspberry Pudding Cake**

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### Ingredients:

1 box dark chocolate cake mix (without pudding in mix)  
1/2 cup canola oil  
1/2 cup Chambord  
4 eggs at room temperature  
1 cup sour cream  
1 box instant chocolate pudding (not pudding that must be cooked)  
1 cup white chocolate chips  
1 cup raspberry jam at room temperature  
confectioner's sugar

Preheat oven to 350 degrees F.

Pour cake mix into large bowl. Beat in oil, Chambord, eggs, sour cream, and chocolate pudding mix in that order. Fold in chocolate chips.

Pour 1/3 of the batter into greased bundt or ring cake pan. Add half the raspberry jam in dollops to top of batter. Repeat with another third of batter, remaining jam, then remaining batter.

Run a knife through batter to marble jam into batter. Bake for 1 hour and test with toothpick to see if it comes out clean.

Place on rack to cool before removing. When cool, remove from pan and dust with confectioner's sugar.