

# Chocolate Rum Cake

## Ingredients

---

18 1/4 oz Chocolate Cake Mix  
1 t Vanilla Extract  
3 2/5 oz Chocolate Pudding Mix  
1 c Sour Cream  
4 Eggs  
1 1/2 c Chocolate Chips  
1/2 c Vegetable Oil  
1 T Powdered Sugar  
1/3 c Dark Rum

## Instructions

---

- 1.Preheat oven to 350 degrees.
- 2.In a large bowl add cake mix, vanilla, pudding mix, sour cream, rum, eggs, and vegetable oil. Using a mixer beat all ingredients on high speed for 2 minutes. Using a spatula gently fold in chocolate chips.
- 3.Transfer batter to a loaf pan sprayed with non-stick spray and bake for 50 to 55 minutes. Test cake for doneness using a toothpick, when the toothpick comes out clean the cake is done.
- 4.Remove cake from oven and let cool for 15 minutes. Sift powdered sugar on top of cake.