

## Hot Chocolate Bundt Cake

### Ingredients:

2 ¼ cup flour  
1 tsp baking soda  
¼ cup cocoa powder (I used Hershey's Special Dark)  
½ cup dry hot chocolate mix  
½ cup butter, room temperature  
1 ¼ cup plain Greek Yogurt (substituted for 8 oz cream cheese)  
2 cups sugar  
3 oz milk chocolate, melted  
5 eggs (I used 2 whole eggs and 3 egg whites)  
2 tsp vanilla

### Directions:

1. Preheat oven to 325°
2. Spray 10" bundt pan liberally with baking spray.
3. Sift together (or just dump together) flour, baking soda, cocoa powder and hot chocolate mix. Set aside.
4. In a large mixing bowl (or stand mixer, if you're lucky) cream together butter and yogurt until smooth. Add in sugar and beat on medium about 2 minutes until light and fluffy.
5. In microwave safe bowl, melt milk chocolate on 50% power in 30 second increments, stirring after each. Add to butter mixture and mix until incorporated.
6. Add in eggs and then add vanilla.
7. Turn mixer to low and slowly add in your dry ingredients.
8. Mix ingredients until incorporated. Don't over mix.
9. Fill your pan with batter and bake for 1 hour, or until toothpick comes out clean.
10. Let cool in pan and then transfer to wire rack.

### Hot Chocolate Glaze

#### Ingredients:

6 oz milk chocolate  
2 Tbsp dry hot chocolate mix  
¼ cup heavy cream  
1 tbsp butter

#### Directions:

11. In small saucepan over low heat melt milk chocolate, 2 Tbsp dry hot chocolate mix, heavy cream and butter together until melted, stirring frequently.
12. Remove from heat and let sit for 10 minutes.
13. Pour over cooled cake.
14. Garnish with Marshmallow Bits (\*I also added warm marshmallow topping, which was good).

Recipe printed from [fiftytwoflavors.wordpress.com](http://fiftytwoflavors.wordpress.com)

Adapted from [cookieandcups.com](http://cookieandcups.com)