

## **BLACK FOREST BUNDT CAKE** submitted by Ray Castleberry

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1 package Duncan Hines Moist Deluxe Dark Chocolate Fudge Cake Mix

3 large eggs

1 tbsp. Almond Extract

1 can (21oz) cherry pie filling

1 cup semisweet chocolate chips

**GLAZE:** 1 tbsp. butter                      2 tbsp. milk

1/2 cup semisweet chocolate chips

1/2 cup + 2 tbsp confectioners sugar



Preheat oven to 350 and grease bundt pan. In a bowl, blend well, cake mix, eggs, pie filling and almond extract. Fold in 1 cup chocolate chips. Pour into pan and bake for 45-50 minutes, or until toothpick comes out clean. Cool for 10 minutes. Remove from pan and allow to cool completely. Glaze: In a small saucepan over med-high heat, melt butter, chips and milk. Stir constantly. Do not burn. Once chips are melted add 1/2 c sugar. Spread Glaze over cooled cake, sprinkle with sugar. Place cherries on floor of cake plate and in the center of the cake.

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### **Meeting, Greeting, Cooking & Eating**

Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



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