

# DR. YOUNG and the DENTAL FACTORY



Free  
Recipe  
on Back

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### Too Much Chocolate Cake

#### Ingredients:

- 1 (18.25 ounce) package of devil's food cake mix
- 1 (5.9 ounce) package instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs
- $\frac{1}{2}$  cup warm water
- 2 cups semisweet chocolate chips (or mint chips)



#### Directions:

Preheat oven to 350 degrees

In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into well-greased 12 cup bundt pan.

Bake for 50 - 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.

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