

## **Chocolate-Kahlua Pound Cake**

*Recipe from Sunsational: A Cookbook by The Junior League of Orlando-Winter Park Florida.*

### **Ingredients**

1 box devil's food cake mix  
½ cup sugar  
½ cup oil  
3 eggs  
¾ cup evaporated milk  
1/4 cup bourbon  
½ cup Kahlúa  
¾ cup black coffee, double strength  
2 tbsp cocoa

### **Icing:**

½ stick butter  
1 cup sugar  
1 cup evaporated milk  
2 cups chocolate chips

### **Equipment**

Bundt cake pan

### **Method**

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C.

Mix all of the ingredients and beat for 4 minutes. Bake in a greased Bundt pan for 40 minutes. Remove from the EGG and carefully flip the Bundt cake over onto a plate to let the cake cool.

Heat the butter, sugar and milk. Boil for 2 minutes, stirring constantly. Take off the heat, rapidly stir in the chocolate chips and immediately pour over the cake.

