Crazy Chocolate Cake

Description

Chocolate Crazy CakeNOTE: Any flavor cake can be used that is compatible with chocolate icing.

Summary

Yield: 1
Source: Unknown
Prep Time: 5 minutes
Category: Desserts
Cuisine: American
Tags: Cake, Chocolate, Bundt, easy

Ingredients

- 1 box chocolate cake mix
- 1/2 cup light brown sugar
- 4 tbsp cocoa
- 1/2 cup granulated sugar
- 1/2 cup chopped walnuts

Instructions

1 package chocolate cake mix, prepared as directed
Topping:
½ cup light brown sugar
4 tablespoons cocoa
½ cup granulated sugar
½ cup chopped walnuts
Prepare your favoire chocolate cax mix following directions on the package. Pour into a greased and floured tube pan or bundt pan. Make sure you use a solid-bottom pan, not a springform pan that comes apart.
Combine topping ingredients, sprinkle topping evenly over the cake batter. Pour an 8-ounce cup of tap water over the batter and topping.
Note: While the cake is baking, the topping goes to the bottom of the pand and becomes the frosting when the cake is inverted onto the cake dish.
Bake in 350 degree oven for 55 minutes. Let the cake rest in the pan for at least 10 minutes. Using potholder mitts because the frosting is very hot, turn the cake onto a cake dish that is at least 2 inches larger than the pan. Do this over the sink.
The cake comes from the pan completely frosted. Any frosting left in the bottom of the pan can be removed with a spatula and put back on the cake. Garnish with walnut halves if you like. Cool thoroughly before serving. NOTE: you can use any flavor cake mix that goes well with chocolate frosting.