

Black Russian Cake with Topping

Helen Palecki

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 box chocolate cake mix
1 package instant chocolate
pudding mix
1/2 cup oil
4 eggs, room temperature
3/4 cup strong coffee
3 ounces dark Creme de
Cacao
3 ounces Kahlua
SPECIAL TOPPING
1 cup powdered sugar
2 teaspoons hot coffee
2 teaspoons dark Creme de
Cacao
2 teaspoons Kahlua*

Place all of the ingredients in a bowl. Mix together. Beat for 2 to 3 minutes.

Pour the batter into a well-greased ten inch tube or Bundt pan.

Bake in the oven at 350 degrees for one hour.

Make the topping: In a bowl, mix together the sugar, coffee, Creme de Cacao and Kahlua.

While the cake is still warm, poke holes in the cake and pour the topping mixture over it.

Per Serving (excluding unknown items): 3914 Calories; 185g Fat (44.5% calories from fat); 46g Protein; 474g Carbohydrate; 9g Dietary Fiber; 848mg Cholesterol; 3243mg Sodium. Exchanges: 3 Lean Meat; 34 Fat; 25 1/2 Other Carbohydrates.