German Chocolate Cake-Mix Cake

Ingredients

1 package (18.25 ounces) German Chocolate Cake Mix
1 container (15 ounces) coconut-pecan frosting
3 eggs
1/3 cup vegetable oil
1 cup water

Directions

- Place a rack in the center of the oven and preheat the oven to 350 degrees F.

- Lightly mist a 12-cup Bundt pan with vegetable oil spray, then dust with flour. Shake out the excess flour. Set the pan aside.

- Place the cake mix, frosting, water, oil, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula.

- Increase the mixer speed to medium and beat 2 minutes more, scraping the sides down again if needed. The batter should look thick and well combined.

- Pour the batter into the prepared pan, smoothing it out with the rubber spatula. Place the pan in the oven.

- Bake the cake until it springs back when lightly pressed with your finger, 48 to 52 minutes. Remove the pan from the oven and place it on a wire rack to cool for 20 minutes.

- Run a long, sharp knife around the edge of the cake and invert it onto a rack to cool completely, 20 minutes more.

- Glaze recipe follows.

Semi-Sweet Chocolate Glaze

3/4 cup semi-sweet chocolate chips

3 Tbsps. butter

1 Tbsp. corn syrup

1/4 teaspoon vanilla

- In a double boiler over hot, but not boiling water, combine chocolate chips, butter, and corn syrup. Stir until chips are melted and mixture is smooth, then add vanilla.

- Spread warm glaze over top of cake, letting it drizzle down the sides.

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