



Halloween Bundt Cake

INGREDIENTS:

- One box of white cake mix (and oil, water and eggs to make according to box)
- One box of chocolate cake mix (and oil, water and eggs to make according to box)
- Orange, Black and Purple gel icing colors
- One tub of chocolate pre-made frosting
- Wiltons Candy Melts in purple (and orange too if you want!)

DIRECTIONS:

- Preheat oven to 325 degrees.
- Make both cake mixes according to packages.
- Divide the white cake batter into two bowls, equally.
- Add black coloring to the chocolate cake to darken it.
- Add purple to 1/2 of the white batter and orange to the other half.
- Pour about 1/3 of the chocolate batter into the bottom of a well-greased bundt pan.
- Pour all of the purple batter over the chocolate
- Pour all of the orange batter over the purple
- Pour another 1/3 of the chocolate batter over the colors. You can use more than 1/3, but you want to give the cake room to rise- so leave a bit of room. You can discard the remaining chocolate batter or make a couple of cupcakes with it.
- Bake at 325 degrees for about 45-55 minutes (until the center is set and a cake tester inserted comes out clean).
- Tip over on a cake rack and cool completely
- To finish, melt the tub of frosting in the microwave (about 15-30 seconds) and stir well.
- Place frosting in a zip-top bag, clip a corner and drizzle over entire top of cake.
- Melt candy melts in the microwave in 30 second increments, stirring between until smooth and pipe these colors over the top as well. I think both purple and orange would be fun, but I only had purple in my cabinet!