

Chocolate Fudge Ribbon Cake

For cake:

Shortening, to prepare pan
All Purpose flour, to prepare pan
1 (8-ounce) package cream cheese, softened
2 tablespoons Butter, softened
1 tablespoon cornstarch
1 (14-ounce) can sweetened condensed milk
1 teaspoon vanilla
4 large eggs, divided
1 (18.25-ounce) package devil's food cake mix
1 1/3 cups buttermilk or water
1/2 cup vegetable oil

For glaze:

1/2 cup semisweet chocolate chips
2 tablespoons butter
1 tablespoon light com syrup

To prepare cake: Lightly grease a 12-cup bundt pan with shortening, then dust with flour. Shake put excess flour. Preheat the oven to 350 degrees.

Place cream cheese, butter and cornstarch in a medium mixing bowl. Beat with an electric mixer on low speed until creamy, 30 seconds. Add sweetened condensed milk, vanilla and 1 egg; beat until smooth. Set mixture aside.

Combine cake mix, buttermilk or water, oil and remaining 3 eggs in a large mixing bowl; beat on low speed until blended, 1 minute, Scrape down sides of bowl with a rubber spatula, then beat on medium speed for 2 minutes or until well blended. Pour cake batter into prepared pan, smoothing the top with a rubber spatula. Spoon cream cheese mixture evenly over batter. (Do not stir.) Bake on center oven rack until cake springs back when lightly pressed with a finger, 48 to 52 minutes. Let cool on a wire rack for 20 minutes.

Meanwhile, prepare glaze: Place chocolate chips, butter and com syrup in a small saucepan over low heat. Stir until chocolate and butter are melted and glaze is smooth, 1 to 2 minutes.

Run a long, sharp knife carefully around the edge of the cake, shake it gently, to loosen it from the pan, then invert it, onto a cake plate. Pour or spoon glaze over top, then slice and serve. ;

Yield: 12 servings