



**LOVE STRUCK
CHOCOLATE BUNDT CAKE**



Nestlé

Good Food, Good Life

LOVE STRUCK CHOCOLATE BUNDT CAKE

(Makes 16 servings)

Romance that special someone with a slice of this heavenly dessert. Topped with an elegant chocolate glaze, this chocolate cake will leave you in pure bliss.

Nonstick cooking spray

2 cups all-purpose flour

1 cup NESTLÉ® TOLL HOUSE® Baking Cocoa

1 teaspoon baking soda

½ teaspoon salt

2 cups granulated sugar

½ cup (1 stick) butter, softened

1 tablespoon vanilla extract

2 teaspoons NESCAFÉ® TASTER'S CHOICE® 100% Pure Instant Coffee Granules

4 large egg whites

2 large eggs

1 cup lowfat milk

Chocolate Glaze (recipe follows)

Fresh raspberries (optional)

PREHEAT oven to 350° F. Spray 12-cup Bundt pan with nonstick cooking spray.

COMBINE flour, baking cocoa, baking soda and salt in small bowl. Beat sugar, butter, vanilla extract and coffee granules in large mixer bowl until creamy. Beat in egg whites and eggs. Beat in flour mixture alternately with milk. Spoon batter into prepared pan.

BAKE for 40 minutes or until wooden pick inserted in cake comes out almost clean. Cool in pan on wire rack for 10 minutes; invert onto wire rack to cool completely. Drizzle with chocolate glaze. Serve with raspberries.

FOR CHOCOLATE GLAZE:

WHISK together ½ cup powdered sugar, ¼ cup NESTLÉ TOLL HOUSE Baking Cocoa, 3 tablespoons lowfat milk and 1 tablespoon melted butter in medium bowl until smooth.

Find recipe nutrition information and more Nestlé recipes on VeryBestBaking.com.



Good Food, Good Life

Nestlé USA c/o Publicis Consultants I PR
424 2nd Ave W • Seattle, WA 98119



For the latest Nestlé news and information, follow us on Facebook at [Facebook.com/nestleusa](https://www.facebook.com/nestleusa).

Download recipe and photo at:
NestleNewsroom.com

For more ideas, or to sign up for Nestlé's monthly E-Newsletter, please contact us:

- **Brandi Dippold at 206-270-4568**
- **brandi.dippold@publicis-pr.com**

All trademarks are owned by Société des Produits Nestlé S.A., Vevey, Switzerland.