

Turtle Bundt Cake



The beauty of the bundt is how easy and impressive it can be all at the same time! This one is no exception--a chocolate cake with caramel, pecans, and the surprise ingredient, chocolate pudding, mixed in for extra moistness, baked and topped with buttery caramel sauce, a rich chocolate glaze and chopped pecans completes this beautiful cake.

Ingredients

Cake

- [1 box Betty Crocker™ Super Moist™ chocolate fudge cake mix](#)
- 1 box (4-serving size) Jell-O™ chocolate-flavor instant pudding & pie filling mix
- 1 cup water
- 1/2 cup vegetable oil
- 1/4 cup caramel topping
- 4 eggs
- 3/4 cup chopped pecans

Toppings

- 3/4 cup Betty Crocker™ Rich & Creamy chocolate frosting (from 16-oz container)
- 1/4 cup caramel topping
- 1/4 cup coarsely chopped toasted pecans

Steps

- **1** - Heat oven to 350°F. Generously spray 12-cup fluted tube cake pan with baking spray with flour.
- **2** - In large bowl, beat cake mix, dry pudding mix, water, oil, 1/4 cup caramel topping and the eggs with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Stir in 3/4 cup pecans. Pour into pan.

- **3** - Bake 38 to 40 minutes or until toothpick inserted in center comes out clean. Let stand 20 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.
- **4** - Transfer cake to serving platter. In small microwavable bowl, microwave frosting uncovered on High 20 to 30 seconds or until thin enough to pour over cake. Pour over cake. Refrigerate about 30 minutes or until chocolate is set.
- **5** - When ready to serve, pour 1/4 cup caramel topping over chocolate frosting; sprinkle with 1/4 cup pecans. Store loosely covered at room temperature.

Tip 1

It is very important to use baking spray with flour for coating the pan. It will help with successful removal from the pan.

Tip 2

To toast pecans, sprinkle in ungreased heavy skillet. Cook over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown. Another method is to heat the oven to 350°F. Spread nuts in an ungreased shallow pan. Bake uncovered 6 to 10 minutes, stirring occasionally, until light brown.