15 Minute Chocolate Dream Cake

What You Need

Chocolate Bundt Cake- store bought or made with a mix*
Chocolate Sauce (Ghirardelli premium chocolate sauce is great but use what you like)*
Caramel Sauce (Ghirardelli premium caramel or one of your favorites)*
Chopped Walnuts
Spoon
Serving plate
Microwave safe bowl

Put It All Together

Put the cake on a plate. Warm chocolate sauce in a bowl in your microwave, heat at 20 second and then pour over the top and let it drip down the sides. Put in chocolate covered bundt cake into the refrigerator for 5-10 minutes (to cool down). Then pour caramel sauce over the top and sprinkle with chopped walnuts. Serve Ta Daaa!

OPTIONAL- Feeling like you want to make it semi from scratch?

What you Need

Chocolate cake mix, skinny wood skewers, bundt pan, ingredients for the cake mix. Let cake cool before adding chocolate.
*Homemade Chocolate Sauce- Please see below
*Homemade Caramel Sauce- Please see below

Before You Start

If you're making the bundt cake using a boxed cake mix keep in mind that bundt cakes are denser than regular cakes. You will need to adjust the temperature to 325° and cooking time will be extended about 20-30 minutes longer. Keep a close eye on it. Checking with a skinny wood skewer to make sure it's done. (*skewer comes out clean*)

Lets Make It!

Making homemade chocolate sauce -

What You Need

2 1/2 Tbsp. Heavy cream or milk
1/2 Cup chocolate chips or chocolate candy
Microwave safe bowl
Whisk

Heat cream or milk for 20 -30 seconds, until simmering. Remove from microwave and stir in chocolate until melted and smooth it may look a bit thin, but keep stirring.

Homemade Caramel Sauce

What You Need

1/4 Cup butter (unsalted)
1/2 Cup brown sugar
1/2 Cup heavy cream
1/4 tsp. Salt*
1 tsp. Pancake syrup (or maple syrup, or vanilla extract)
Small Saucepan
Whisk

Lets Make It

In the saucepan over medium-high heat, combine cream, brown sugar, butter, and salt. Cook, whisking occasionally, until butter is melted and ingredients are well incorporated.
Bring to a low simmer, turn heat down to medium and continue to simmer for 5 minutes, stirring regularly.
Remove from heat and stir in syrup.

Katie Tid Bits*

For salted caramel use twice the amount of salt

@BobsKatie Ent. dba Katherines Corner