



By PartyLite®

BANANA-FUDGE BUNDT CAKE

- 1 pkg (14 oz) **TSG Breathtaking Deep Chocolate Brownie Mix**
- 3 large eggs, room temperature
- 2 Tbsp butter, melted

- 1 pkg (14.3 oz) **TSG Banana Bread Mix**
- 2 large eggs, room temperature
- 6 Tbsp butter, melted
- 1/3 cup milk
- 2 ripe bananas, mashed (about 1 cup)

Cocoa Frosting: (Makes 1-3/4 cups)

- 8 oz cream cheese, room temperature
- 2 Tbsp butter, melted
- 1/2 cup unsweetened cocoa powder
- 1 tsp vanilla
- 2 level cups powdered sugar
- 1 Tbsp milk*

1. Preheat oven to 350°F. Grease a medium-size bundt pan, especially the bottom.
2. Assemble all ingredients, including two small bowls of butter – one with 2 Tbsp, the other with 6 Tbsp. Melt both in microwave.
3. **Brownie Mix:** In a medium bowl, whisk together 3 eggs and 2 Tbsp melted butter. Stir in brownie mix until completely moistened. Spoon into bottom of the greased bundt pan.
4. **Banana bread:** In a large bowl, whisk together 2 eggs and 6 Tbsp melted butter. Whisk in milk and bananas. Add banana bread mix and stir well.
5. Pour half over the brownie batter and swirl into the brownie mix a little. Add remaining banana batter.
6. Bake 50 minutes or until a toothpick inserted in center comes out clean. Cool cake in pan 20 minutes. Loosen sides with a spatula and turn upside down onto a wire rack to cool completely. Then transfer to a serving platter.
7. **For frosting:** In a medium microwave safe bowl, stir together cream cheese and butter until smooth. If needed, warm up in microwave to soften (medium power for 10 seconds). Add cocoa and vanilla; stir until smooth. Stir in powdered sugar, a half cup at a time, along with milk. Stir well. If frosting is too thick, add more milk a teaspoon at a time, until desired consistency.*

Makes 16 servings

***Note:** For this bundt cake, the frosting can be thin enough to spoon or drizzle over cake so it slowly runs down the sides, versus a traditional frosting that covers the entire cake. Make the frosting while the cake bakes. Always use a “dry ingredient” measuring cup for dry ingredients such as powdered sugar, cocoa, flour etc.