

Chocolate “Cheesecake Ribbon” Cake

- 1 package chocolate cake mix—plus ingredients on cake mix box (i.e., eggs, water, oil)
- 1 8 oz. package cream cheese, softened
- 2 Tbsp. butter or margarine, softened
- 1 Tbsp. cornstarch
- 1 14 oz. can sweetened condensed milk
- 1 egg
- 1 tsp. vanilla extract

Preheat oven to 350 degrees. Prepare chocolate cake mix as package directs. Spoon batter into well-greased and floured bundt pan. In another bowl, beat the cream cheese, butter and cornstarch together until it is fluffy. Gradually beat in the sweetened condensed milk, then add the egg and vanilla extract. Beat until smooth. Spoon the cream cheese mixture evenly over the chocolate cake batter. Bake 50-55 minutes or until cake tests done. Cool in pan for 10 minutes; remove to wire rack to cool completely. When cool, drizzle icing over the top of the cake.

Frosting

- 1 can store bought chocolate frosting (you need only approximately a third of the can)
- Put chocolate frosting in small saucepan; heat on low and stir until the frosting is drizzle-able.