Chocolate Coconut Bundt Cake

I have a really good coconut cake recipe but was craving chocolate, so I switched out a few ingredients. This is what I came up with. I took it to work (my co-workers are my guinea pigs, ha) and they all loved it! I hope you do too.

It's like my favorite candy bar in CAKE form! If you like coconut, you're going to love this wonderful blend of fabulous flavors.

To Make this Recipe You'Il Need the following ingredients:

PLEASE, USE THE NEXT PAGE LINK BELOW FOR THE RECIPE AND INGREDIENTS.

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Ingredients

- **CHOCOLATE COCONUT BUNDT CAKE**
- 1 Devils Food or chocolate cake mix
- 1 pkg chocolate instant pudding mix, 4 serving size
- 1 1/3 cwater
- 4 eggs
- 1/3 c vegetable oil
- 1 1/3 c (about) coconut
- 1 c semi-sweet chocolate chips
- **CHOCOLATE BUNDT CAKE GLAZE**
- 1 can(s) sweetened condensed milk, 14 oz
- 1 c semi-sweet chocolate chips
- 1 tsp vanilla extract

How to Make Chocolate Coconut Bundt Cake

1. Heat oven to 325 degrees. Combine cake mix, pudding mix, water, eggs, and oil in large bowl until blended.
2. Beat on medium speed 4 minutes. Stir in coconut and chocolate chips.
3. Spray a bundt pan with cooking spray, or grease and flour (or dust with cocoa). Pour batter into pan.
4. Bake approximately 1 hour (check with a toothpick at 50 min).
5. Let cool in pan for 15 minutes, and then remove from pan and let it cool completely on a wire rack.
6. To make the glaze, combine sweetened condensed milk and chocolate chips in a small saucepan.
7. Over medium-low heat, stir constantly until chocolate chips melt and the mixture is smooth. Do not allow it to bubble.
8. Remove from heat, and stir in vanilla. Allow to cool for just a bit before glazing cake.
9. You can sprinkle the cake with coconut (I toasted mine) or nuts, or just leave plain!