

Kit Kat Bundt Cake

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

I always have tons of Halloween candy from my kids and this is a great way to use up Kit Katsreg I served this at Thanksgiving for those who didnt want pie Everybody loved this cake Frosting will be like a syrup but will thicken as it cools

Ingredients

- - cooking spray - 4 cups all-purpose flour - 2 tablespoons baking powder - $\frac{3}{4}$ teaspoon salt - 2 $\frac{1}{2}$ cups white sugar - 2 cups butter
- at room temperature - 2 cup milk - 5 eggs - 1 $\frac{1}{2}$ teaspoons vanilla extract - 6 snack-size chocolate-covered wafer candy bars (such as Kit Kat®)
- coarsely chopped
- or more to taste - 1 tablespoon all-purpose flour - $\frac{1}{4}$ cup white sugar - $\frac{1}{4}$ cup evaporated milk - $\frac{1}{4}$ cup butter - $\frac{1}{4}$ cup chocolate chips - $\frac{1}{2}$ teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Spray the inside of a fluted tube pan (such as Bundt®) with cooking spray. Combine 4 cups flour
2. baking powder
3. and salt together in the bowl of a stand mixer. Add 2 1/2 cups sugar
4. 2 cups softened butter
5. milk
6. eggs
7. and 1 1/2 teaspoons vanilla extract to flour mixture; lightly stir with a spatula to moisten ingredients. Mix on low speed until batter is evenly combined
8. about 3 minutes. Toss candy bar pieces with remaining 1 tablespoon flour in a bowl until coated; fold into batter. Spread batter into the prepared pan. Bake in the preheated oven until a toothpick inserted in the cake comes out moist with crumbs clinging
9. about 1 hour. Cool in pan for 25 minutes; remove from pan and cool completely on a wire rack. Combine 1/4 cup white sugar
10. evaporated milk
11. 1/4 cup butter
12. chocolate chips
13. and 1/2 teaspoon vanilla extract together in a saucepan; bring to a boil
14. stirring constantly. Reduce heat and simmer until frosting is thickened
15. about 5 minutes. Pour frosting over cake.