



Easy Chocolate Bundt Cake Glaze

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Easy

Servings

12

Description

This chocolate glaze for Bundt cake is simple to make with only three ingredients and it has a variety of uses. It's great to use over a Bundt cake because it sets up nicely. The extra sauce may be refrigerated and reheated to serve over ice cream or your favorite dessert. I came up with this once when I didn't have any confectioners sugar to make a glaze.

Ingredients

— - 1 (14 ounce) can sweetened condensed milk - 1 cup semisweet chocolate chips - 1 teaspoon vanilla extract

Instructions

1. Combine sweetened condensed milk and chocolate chips in a saucepan over medium heat. Cook
2. stirring constantly
3. until the chips are melted and the mixture is smooth. Do not allow it to bubble. Remove from heat and stir in vanilla. Cool slightly before drizzling over cake. Recipe Tip If you want to make this ahead
4. the glaze can be cooled
5. stored in the refrigerator
6. and reheated in the microwave when ready to use.