



Chocolate Tunnel Cake

Recipe Courtesy: kraftfoods.com



Ingredients:

2 pkg. (8 oz. each) Philadelphia Cream Cheese, softened
1/4 cup granulated sugar
1 egg
2 tsp. vanilla, divided
1 pkg. chocolate cake mix
1 cup powdered sugar
2 oz. (1/4 of 8-oz. pkg.) Philadelphia Cream Cheese, softened
2 Tbsp. milk

PREHEAT oven to 350°F. Grease and flour 12-cup fluted tube pan or 10-inch tube pan. Beat 2 pkg. cream cheese, the granulated sugar, egg and 1 tsp. of the vanilla in medium bowl with electric mixer on medium speed until well blended; set aside.

PREPARE cake batter as directed on pkg.; pour half of the batter into prepared pan. Spoon cream cheese mixture in ring around center of cake batter; cover with remaining cake batter.

BAKE 45 min. or until toothpick inserted near center comes out clean. Cool completely in pan on wire rack. Loosen cake from side of pan; invert onto serving platter.

BEAT remaining 1 tsp. vanilla, the powdered sugar, 2 oz. cream cheese and the milk with wire whisk until well blended. Drizzle over cake. Let stand until set.

ENJOY, MAKELIFEDELICIOUS.COM