



INGREDIENTS

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- 1 ¼ cup of cocoa powder
- 1 ½ cups of hot water
- 3 ½ cups of AP flour
- 2 ½ cups of granulated sugar
- 2 ½ TSP of baking soda
- 1 TSP of kosher salt
- 1 cup of melted and cooled unsalted butter
- 1 cup sour cream
- 1 TBSP of vanilla bean extract
- ½ cup of sunflower oil
- 4 eggs

GANACHE

- 4 OZ of semi-sweet dark chocolate
- 1 TBSP of butter
- 7 TBSP of scolding cream



CHOCOLATE BUNDT CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat oven to 350 DF.
2. Add the hot water to the cocoa powder, mix well and set aside for 10 minutes.
3. In a large mixing bowl, whisk together the flour, sugar, baking soda, salt and set aside.
4. Add the butter to a small saucepan over medium heat and allow the butter to melt and cool.
5. In the bowl of a stand mixer fitter with a paddle attachment, stir in the cocoa powder with water, the melted butter, sour cream, vanilla extract and sunflower oil.
6. Do a scrape down to ensure that the ingredients are evenly mixed.
7. Add the eggs, one at a time. Continue mixing until well combined.
8. Add the flour mixture to the batter one table spoon at a time.
9. Spray the inside of the bundt pan with cooking spray. Sprinkle the inside of the pan with cocoa powder all around and pat and shake the pan until it is evenly coated.
10. Pour the mixture into the prepared bundt pan and bake for 60 minutes or until a wood skewer inserted in the center comes out clean. Cool for 30 minutes.
11. In a doble boiler, place the chocolate, butter and cream and allow everything to melt and combine until silky and smooth.
12. Invert the cake onto a wire rack sitting over a sheet pan covered with parchment paper.
13. Pour the ganache all over the cake. Embellish the cake with chocolate kisses.
14. Refrigerate the cake for 1 hour.
15. When ready, cut into pieces and serve.

ENJOY THE CHOCOLATE BUNDT CAKE