



# CHOCOLATE SOUR CREAM BUNDT CAKE WITH CHOCOLATE ESPRESSO GLAZE

## CAKE INGREDIENTS

- 8 oz. Butter, unsalted
- 1/3 cup Cocoa Powder
- 1 tsp. Salt
- 8 oz. Water
- 2 cups Flour, all purpose
- 1 3/4 cups Sugar
- 1 1/2 tsp. Baking Soda
- 2 tbsp. Instant Espresso Powder
- 2 Eggs, room temperature
- 1 tsp. Vanilla Extract
- 1/2 cup Sour Cream

## GLAZE INGREDIENTS

- 6 oz. Heavy Cream
- 1/2 tbsp. Instant Espresso Powder
- 6 oz. Dark Chocolate, chopped

## DIRECTIONS

### CAKE

1. Grease and flour a standard bundt pan, ensure to tap out excess flour. Heat oven to 350 degrees F.
2. In a saucepan, melt butter, cocoa powder, salt, and water. Whisk until smooth, and set aside.
3. In a mixing bowl fitted with a paddle attachment, combine flour, sugar, baking soda, and instant espresso powder.
4. To the dry mixture, slowly add the butter-cocoa mixture. Mix until combined, scrape sides well with a rubber spatula.
5. Add eggs, one at a time, mixing well after each addition.
6. Add vanilla extract and sour cream, stir well until no white sour cream residue remains.
7. Pour batter into prepared pans, and bake 45 - 50 minutes or until toothpick inserted into center comes out clean.
8. Remove from oven, let cool in pan for 20 minutes and then turn out onto a rack to finish cooling completely.

### GLAZE

1. Chop chocolate, and place into a medium sized bowl.
2. In a small saucepan, heat the heavy cream to a scald. Take off heat, and whisk in instant espresso powder.
3. Pour hot cream over chocolate, let sit for 2 minutes then stir until smooth and glossy.
4. Once cake is completely cool, pour glaze over and place in the refrigerator to set.