



Double Chocolate Bundt Cake

with Powdered Sugar



5h



2 Servings

Double the chocolate, double the decadence—this cake goes out to the chocolate lovers. We make a rich batter with cocoa powder, chocolate chips, and espresso to amp up the flavor. Adding sour cream to the batter makes for a moist, tender crumb with just the slightest bit of tang to play off of the sweetness. After baking, we dust the cake with confectioners' sugar to make a delicious cake even more beautiful. (Serves 12)

What we send

- 4 (¾ oz) unsweetened cocoa powder
- 6 oz chocolate chips ^{6,7}
- ¼ oz espresso powder
- 4 (1 oz) sour cream ⁷
- 10 oz all-purpose flour ¹
- ¼ oz baking soda
- 2 (5 oz) dark brown sugar
- 2 oz dark brown sugar
- 2½ oz confectioners' sugar

What you need

- 15 Tbsp unsalted butter, softened ⁷
- kosher salt
- 5 large eggs ³
- vanilla extract

Tools

- microwave
- 12-cup Bundt pan
- small saucepan
- stand mixer with paddle attachment

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 460kcal, Fat 23g, Carbs 60g, Protein 6g



1. Prep pan

Preheat oven to 350°F with a rack in the center. In a small microwave-safe bowl, microwave **1 tablespoon butter** until melted, 15-30 seconds. Stir in **1 tablespoon cocoa powder** until a paste forms. Brush the inside of a 12-cup Bundt pan with paste.

In a medium heatproof bowl, combine **chocolate chips, ¾ cup cocoa powder,** and **1 teaspoon espresso powder.**



4. Finish batter

Add **⅓ of the flour mixture**, then **⅓ of the chocolate mixture**; mix on medium-low until just incorporated. Repeat with remaining flour and chocolate, working in thirds as before, until **batter** is smooth and thoroughly combined, scraping down sides of bowl as necessary.

Pour batter into prepared pan, being careful not to pour batter down sides of pan.



2. Prep ingredients

In a small saucepan, bring **1 cup plus 2 tablespoons water** to a boil. Pour boiling water over **chocolate mixture** and whisk until smooth. Cool to room temperature, then whisk in **sour cream.**

In a 2nd medium bowl, whisk together **1¼ cup flour**, and **1 teaspoon each of salt and baking soda.** Crack **5 large eggs** into a 3rd medium bowl.



5. Bake cake

Bake **cake** on center oven rack until a wooden skewer inserted into center comes out with just a few crumbs attached, 45-50 minutes.

Cool in pan for 10 minutes, then invert onto a wire rack. Cool to room temperature, about 3 hours.



3. Start batter

In the bowl of a stand mixer with the paddle attachment, beat **all of the brown sugar, 14 tablespoons softened butter,** and **1 tablespoon vanilla** on medium-high speed until pale and fluffy, about 3 minutes.




Reduce speed to medium; add **eggs**, one at a time, mixing about 30 seconds after each addition. Scrape down sides of bowl with a spatula.



6. Finish & serve

Once **cake** is completely cool, dust top with **confectioners' sugar** and cut into slices for serving. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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