

Chocolate Bundt Cake

Servings: 10–12

Ingredients

For the Cake:

- 2½ cups (315 g) all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 cup (225 g) unsalted butter, softened
- 2 cups (400 g) granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- ¾ cup (75 g) unsweetened cocoa powder
- 1 cup (240 ml) buttermilk, room temperature
- ½ cup (120 ml) hot water or hot coffee

For the Chocolate Glaze (Optional):

- ½ cup (120 ml) heavy cream
- 4 oz (115 g) semi-sweet or dark chocolate, chopped
- 1 tsp butter

Directions

- 1. Preheat Oven and Prepare Pan:**
 - Preheat oven to 350°F (175°C).
 - Grease a 10-inch Bundt pan with butter or nonstick spray and dust with flour.
- 2. Mix Dry Ingredients:**
 - In a medium bowl, whisk together flour, baking powder, baking soda, cocoa powder, and salt.
- 3. Cream Butter and Sugar:**
 - In a large bowl, beat butter and sugar with an electric mixer until light and fluffy (about 3–4 minutes).
 - Beat in eggs one at a time, then stir in vanilla.
- 4. Combine Dry and Wet Ingredients:**
 - Alternately add dry ingredients and buttermilk to the butter mixture, starting and ending with dry ingredients.
 - Stir in hot water or coffee until smooth.
- 5. Bake:**
 - Pour batter into prepared Bundt pan and smooth the top.
 - Bake for 50–60 minutes, or until a toothpick inserted in the center comes out clean.
 - Cool in pan 15 minutes, then invert onto a wire rack to cool completely.
- 6. Optional Chocolate Glaze:**
 - Heat cream until simmering. Pour over chopped chocolate and let sit 2 minutes.
 - Stir until smooth, then stir in butter.
 - Drizzle over cooled cake.

