



BI-RITE
EAT GOOD FOOD

Chocolate Sour Cream Bundt Cake

From Bi-Rite Market's Eat Good Food by Sam Mogannam

Serves 10

Cake

1 cup (8 oz.) unsalted butter	1 $\frac{3}{4}$ cups sugar
$\frac{1}{3}$ cup (1 oz.) cocoa powder	1 $\frac{1}{2}$ tsp. baking soda
1 tsp. kosher salt	2 large eggs
1 cup water	$\frac{1}{2}$ cup sour cream
2 cups (9 oz.) all-purpose flour	1 tsp. pure vanilla extract

Glaze

4 oz. bittersweet chocolate, finely chopped
1 $\frac{1}{2}$ Tbsp. agave nectar or corn syrup
$\frac{1}{2}$ cup heavy cream
1 $\frac{1}{2}$ Tbsp. sugar

To make the cake: Position a rack in the center of the oven and preheat to 350° F. Butter and flour a 10- or 12-cup Bundt pan and set aside. In a small saucepan, combine the butter, cocoa powder, salt, and water and put over medium heat. Cook, stirring, just until melted and combined. Remove from the heat and set aside.

Put the flour, sugar, and baking soda in a large bowl and whisk to blend. Add half of the melted butter mixture and whisk until completely blended (it will be very thick). Add the remaining butter mixture and whisk. Add the eggs one at a time, whisking each to blend completely before adding the next. Whisk in the sour cream and vanilla until smooth.

Pour the mixture into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes.

Let the cake cool in the pan for 15 minutes and then invert onto a rack. Let cool completely before making the glaze.

To make the glaze: Put the chopped chocolate and agave nectar in a medium bowl and set aside. Combine the heavy cream and sugar in a small saucepan and put over medium heat. Stir constantly until the cream is hot and the sugar is dissolved. Pour the hot cream over the chocolate and whisk until melted and smooth. If it's very runny, let it sit for a minute or so to thicken. Drizzle over the cake.

Find everything you need for this recipe from our online store at www.Instacart.com