

CHOCOLATE BUNDT CAKE WITH GANACHE



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This chocolate cake is rich and moist. Topped with a drizzle of chocolate ganache, it's a perfectly decadent dessert.

Ingredients

For the Bundt cake:

- 1 cup (250 mL) unsalted butter
- 1/3 cup (80 mL) cocoa powder
- 1 tsp (5 mL) salt
- 1 cup (250 mL) water
- 2 cups (500 mL) all-purpose flour
- 1 ½ cups (375 mL) granulated sugar
- 1 ½ tsp (7.5 mL) baking soda
- 2 eggs
- ½ cup (125 mL) sour cream
- 1 ½ tsp (7.5 mL) pure vanilla extract

For the chocolate ganache:

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- 4 oz semi-sweet chocolate, chopped
- ½ cup (125 mL) 35% whipping cream
- ½ tsp (2.5 mL) vanilla extract

Preparation

1. Preheat oven to 350°F (180°C). Lightly coat a Bundt pan with butter and set aside.
2. In a large bowl, combine the flour, sugar, and baking soda; set aside.
3. In a small saucepan, combine the butter, cocoa powder, salt, and water and place over medium heat. Stir the ingredients until melted and combined. Remove from the heat.
4. Pour mixture over dry ingredients and stir using a rubber spatula or electric mixer, just until moist.
5. Add the eggs, one at a time, until well combined. -Beat in sour cream and vanilla until well combined.
6. Pour the batter evenly into the Bundt pan. Bake until a toothpick inserted into the center of the cake comes out clean, 35 to 40 minutes. Remove from oven and let cool for 15 minutes before transferring onto a rack.
7. To make the ganache glaze, place the chopped chocolate in a heat-safe bowl. Set aside.
8. In a small saucepan, heat the whipping cream over the stove top until boiling. Remove from heat and pour the hot liquid over the chocolate. Alternatively, you can heat the cream in the microwave. -Wait a couple of minutes and stir until smooth. Add in the vanilla extract and mix well. -To thicken and set the ganache, place it in the refrigerator for several minutes. The longer it stays in the fridge, the thicker it will become.
9. When ready, drizzle the ganache over the top of the cooled cake. Cut and serve.

Note: If you don't have whipping cream on hand, replace it with the same quantity of milk and add 2 tbsp (30 mL) of melted butter.