



PREP: 20 min
COOK: 55 min
SERVES: 16

Chocolate Sour Cream Bundt

The secret to an amazingly tender chocolate cake? Sour cream. Finished with a silky sour cream ganache, this cake is fit for any celebration.

Ingredients

Cake

1 cup (250ml) sour cream
1/3 cup (80ml) water
2 tsp Queen Natural Vanilla Extract
1 ½ cups (225g) plain flour
¾ cup (95g) unsweetened cocoa powder
1 ½ tsp baking powder
¾ tsp bicarb soda
Pinch of salt
230g unsalted butter, softened
1 1/3 cups (295g) firmly packed brown sugar
3 large eggs

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease a 2.4L bundt tin with butter and dust the inside with cocoa, tapping out any excess. Don't use baking spray on bundt tins or cake will stick.

STEP 2

Combine sour cream, water and vanilla in a jug, mix well. Combine flour, cocoa powder, baking powder, baking soda and salt. Set aside.

STEP 3

Using a stand mixer or electric beaters, cream butter and sugar for 5 minutes until pale and creamy. Beat in eggs one at a time, mixing well in between.

STEP 4

Add half of flour mixture to butter mixture, mix well then add half of sour cream mixture, mixing in between. Repeat with remaining mixture and mix until well combined.

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Ingredients

Ganache

200g dark cooking chocolate,
chopped

$\frac{3}{4}$ cup (180ml) sour cream

1 tsp Queen Natural Vanilla Extract

1 tsp instant coffee (optional)

1 tbsp Queen Glucose Syrup –
optional, see recipe tips

Method - Cake

STEP 5

Transfer batter to prepared tin, and tap the tin firmly on benchtop a few times to remove any air bubbles. Bake for 40-55 minutes until an inserted skewer comes out clean. Once cooked, allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

Method - Ganache

STEP 1

Place chopped chocolate into a small, heat proof bowl, set aside. Melt sour cream in a small saucepan over medium heat until just simmering. Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, then add vanilla, instant coffee (optional) and mix well until a smooth glossy ganache is achieved.

STEP 2

Allow to cool slightly before drizzling over bundt cake. This will ensure you achieve nice ganache drips that hold their shape.

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