

# Double-Chocolate Bundt Cake

Yield: 16 servings

## Sugar Syrup:

2/3 cup	granulated sugar
1/4 cup	water
1/4 cup	chocolate-flavored liqueur (can also use coffee-flavored liqueur)
2 Tbsp	unsalted butter

## Cake:

1 1/2 cups	granulated sugar
6 Tbsp	unsalted butter, softened (plus more for preparing pan)
2	large eggs
2	large egg whites
2 tsp	vanilla extract
3 cups	all-purpose flour (plus more for preparing pan)
1/2 cup	unsweetened natural cocoa powder
1 tsp	baking powder
1/2 tsp	baking soda
1/2 tsp	salt
1 1/2 cups	2% milk
1 cup	semisweet chocolate mini-chips

## Chocolate Glaze:

4 Tbsp	heavy whipping cream
1/2 cup	semisweet chocolate chips
1 Tbsp	unsalted butter

## Making the sugar syrup:

Combine the first 4 ingredients in a small saucepan. Bring the mixture to a boil over medium-high heat, stirring constantly. Remove from heat and cool completely.

## Making the cake:

Preheat the oven to 350 degrees F. Prepare a 12-cup Bundt pan by rubbing a small amount of butter to cover all corners of the inside of the pan. Flour the pan lightly and set aside.

Lightly spoon 3 cups of flour in dry measuring cups; level with a knife. Combine the flour and next 4 ingredients (through salt), stirring with a whisk. Set aside.

Place 1 1/2 cups granulated sugar and 6 Tbsp butter in the bowl of a stand mixer and beat at medium speed until well combined; light and fluffy (about 5 minutes). Add the eggs and egg whites, one at a time, beating well after each addition. Add the vanilla extract.

Add the flour mixture and milk alternately to the sugar mixture, beginning and ending with the flour. Mix well after each addition and scrape the sides of the bowl with a spatula as necessary. Beat for 2 minutes until well incorporated. Fold in the chocolate chips. Spoon the batter into the prepared pan.

Bake at 350 degrees F. for 45 minutes or until a cake tester inserted into the center comes out almost completely clean. Immediately pour glaze over the cake. Cool the cake in the pan on a wire rack for 30 minutes. Invert the cake onto a cake platter and cool completely.

Making the chocolate glaze:

Heat the heavy whipping cream in a small saucepan over medium-low heat until the edges just begin to bubble. Add the chocolate chips and butter and whisk constantly until fully melted. Add more cream as necessary to thin the glaze for a pouring consistency.

Drizzle the glaze over the cake and try not to eat the whole cake in one sitting.

*Recipe adapted from Cooking Light, March 2008*