

Chocolate Sour Cream Cake w/ Chocolate Ganache

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Cooking With Carolyn

Ingredients

Yield: 10-12 Servings

The Cake:

- 1 Cup (2 Sticks) Unsalted Butter
- 1/3 Cup Cocoa Powder (Hershey's Natural Unsweetened)
- 1 Teaspoon Kosher Salt
- 1 Cup Water
- 2 Cups Cake Flour, Swan's Down Cake Flour
- 1 3/4 Cups Granulated Sugar
- 1 1/2 Teaspoons Baking Soda
- 2 Extra Large Eggs
- 1/2 Cup Sour Cream
- 1 Teaspoon Pure Vanilla Extract
- Baking Spray

Chocolate Ganache:

- 1/2 Cup Heavy Cream
- 1 Tablespoon Granulated Sugar
- 4 ounces Semi-Sweet Chocolate Chips
- 1 Tablespoon Agave Nectar

Directions

Preheat the oven to 350 degrees.

In a medium sauce pan over medium-high heat, combine the butter, cocoa powder, salt, and water and stir until the butter is completely melted and the mixture is well combined. Remove from the heat and allow the chocolate mixture to cool for about 15 minutes. (**Note:** You don't want the eggs to scramble when they're added later.)

Meanwhile, evenly spray a bundt cake pan with baking spray making sure that the tube (or center) is also sprayed well. Also, place one of the oven racks in the center of the preheated oven.

Next, in a large bowl, combine the cake flour, sugar, and baking soda. Whisk well. Make a well in the center of the dry ingredients. Pour 2/3 of the chocolate mixture into the bowl while whisking. Once most of

the dry ingredients is absorbed, pour in the remaining chocolate mixture and whisk until just combined. Add the eggs and whisk. Lastly, add the sour cream and vanilla and whisk one final time to combine.

Pour the batter into the sprayed bundt cake pan. Bake for 35 to 40 minutes, a toothpick can be inserted and it should come out clean.

Once the cake is done, leave it in the pan to cool for 10 to 15 minutes. (**Note:** You'll notice the cake will come away from the sides of the pan.) Invert the cake onto a plate and allow it cool for an hour.

To make the Chocolate Ganache, combine the heavy cream and sugar in a medium sauce pan over medium-high heat. Just stir until the heavy cream is hot and the sugar is dissolved. In a small bowl, combine the chocolate chips and agave nectar. Finally, pour the hot heavy cream over the chocolate chips and whisk until the chocolate is melted and smooth.

Pour the ganache over the cooled cake and allow it set for about 15 minutes. Cut, serve, and enjoy!