

Deep Chocolate Sour Cream Pound Cake

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	all-purpose flour
1/2	cup	cake flour
1	cup	dutch-process cocoa powder
2 1/4	teaspoons	baking powder
1/2	teaspoon	salt
1 1/2	cups	unsalted butter - softened
2 1/2	cups	granulated sugar
4	large	eggs
2	teaspoons	vanilla extract
1	cup	sour cream
2/3	cup	Bittersweet Chocolate Glaze

Position rack in center of oven and preheat to 325. Grease and flour 10" bundt pan.

Sift together flours, cocoa powder, baking powder and salt into a medium bowl. Set aside.

In an electric mixer with paddle, beat the butter at medium speed until very creamy, about 2 minutes. Gradually beat in the sugar. Increase speed to med-high and beat until well blended and light, about 4 minutes. At medium speed, beat in the eggs one at a time, scraping down sides as needed.

In a small bowl, stir vanilla into sour cream. At low speed, add the dry ingredients in 3 additions alternating with sour cream mixture in 2 and mix until just blended. Scrape batter into pan and smooth top.

Bake for 65 to 75 minutes. Cool cake in pan on wire rack for 15 minutes.

Invert cake on rack and cool completely.

Put cake on rack over foil or was paper lined baking sheet. Slowly pour glaze over cake. Let sit for 30 minutes.

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Bittersweet Chocolate Glaze

Amount	Measure	Ingredient - Preparation Method
3	ounces	bittersweet chocolate - coarsely chopped
1/3	cup	heavy cream
1/2	teaspoon	vanilla extract

Place chocolate in food processor and process just until finely ground.

In a small saucepan, bring the cream to a boil. Remove from heat and add the chocolate to the pan. Stir until completely melted and smooth. Stir in vanilla. Transfer to a small bowl. Cover surface with plastic wrap and let cool for 10 minutes.

Yield: "2/3 cup"