



Chocolate Glazed Bundt Cake

YIELD: Makes 1 cake

Make this dessert your own—experiment with different semisweet and bittersweet chocolates.

15 -20 min

Convection

PREPARATION METHOD

1. Position oven rack to Rack 3. Preheat Wolf oven in BAKE at 350°F.
2. In large mixer bowl, cream butter and sugar.
3. When light and creamy add eggs, one at a time.
4. Add vanilla.
5. Combine flour, baking powder and salt.
6. Alternately add flour mixture and milk to bowl, mixing well after each addition.
7. Grease and flour Bundt pan. Pour mixture into pan.
8. Place in oven and bake for 45 minutes or until a toothpick inserted into the middle comes out clean.
9. Let cake cool 10 minutes in pan before removing onto cooling rack.

To make chocolate glaze:

1. Warm cream in a 2-quart saucepan but do not bring to a boil.
2. Add chopped chocolate and allow to stand for several minutes. When chocolate softens whisk until smooth. If too thick, add cream by tablespoon to make spreadable glaze.
3. While still warm pour glaze over cooled cake.

INGREDIENTS

Cake

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1/2 cup milk

Glaze

- 1/2 cup heavy cream
- 8 ounces dark chocolate, chopped