



Cora's 17th Birthday Edition!

Chocolate Bundt Cake

Adapted from Ina Garten, Barefoot Contessa's Beatty's Chocolate Cake recipe. My new go-to for ANY chocolate cake occasion!

Ingredients:

- 1 3/4 cups White Lily flour (plus more for pans)
- 2 cups Dixie Crystals sugar
- 3/4 cups good cocoa powder
- 1 tsp baking powder
- 1 tsp Morton Salt
- 1 cup buttermilk shaken
- 1/2 cup vegetable oil
- 2 extra-large eggs - room temperature
- 1 tsp pure vanilla extract
- 1 cup freshly brewed coffee

Instructions:

1. Preheat oven to 350° and grease and flour 1 bundt pan (or two 8-inch x 2 round cake pans lined with a circle of parchment paper).
2. Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into a bowl. Mix on low speed until combined.
3. In another bowl, combine buttermilk, oil eggs, and vanilla. Mix on low speed, slowly add the wet ingredients to the dry. Then add coffee and stir just to combine the ingredients.
4. Pour the batter into a bundt pan and bake for 45 minutes (2 layers, bake for 35-40 minutes). Cool in pan for 30 minutes, then turn out onto a cooling rack to cool completely.
5. Sprinkle Dixie Crystals confectioners' sugar. (optional Chocolate Buttercream frosting)



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