

CHOCOLATE BUNDT CAKE

(from [Two Peas and Their Pod](#))

for the cake:

1 cup unsalted butter (226g)
1/3 cup cocoa powder (35g)
1 teaspoon kosher salt
1 cup water
2 cups all-purpose flour (240g)
1 + 3/4 cups granulated sugar (350g)
1 + 1/2 teaspoons baking soda
2 large eggs
1/2 cup sour cream
1 teaspoon pure vanilla extract

for the chocolate glaze:

4 ounces bittersweet chocolate finely chopped
1 tablespoon corn syrup
1/2 cup heavy cream
1 + 1/2 tablespoons granulated sugar
sprinkles to decorate

Heat oven to 350F. Prepare your Bundt pan by spraying it with cooking spray or coating with butter and flour.

In a small saucepan, combine the butter, cocoa powder, salt, and water and place over medium heat. Cook, stirring, just until melted and combined. Remove from the heat and set aside.

In a large bowl, whisk together the flour, sugar, and baking soda. Add half of the melted butter mixture and whisk until completely blended. Add the remaining butter mixture and whisk until combined. Add the eggs, one at a time, whisking until completely blended. Whisk in the sour cream and the vanilla extract. Whisk until smooth.

Scrape the batter into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, 45 to 50 minutes. Let the cake cool in the pan for 15 minutes and then invert onto a rack. Let cool completely before glazing.

While the cake is cooling, make the chocolate glaze. Place the chopped chocolate and corn syrup in a medium bowl and set aside. Combine the heavy cream and sugar in a small saucepan and put over medium heat. Stir until the cream is hot and the sugar is dissolved. Pour the hot cream over the chocolate and whisk until smooth. Generously drizzle the glaze over the cooled cake, allowing it to drip down the sides. Decorate with sprinkles while still soft.