

## **WHISKEY-SOAKED DARK CHOCOLATE BUNDT CAKE**

### **Ingredients:**

1 cup (2 sticks) Butter plus more for greasing pan  
2 cups all-purpose Flour  
5 oz highest quality unsweetened Chocolate  
¼ cup instant Espresso Powder  
2 tbsps highest quality unsweetened Cocoa Powder  
1 cup good Bourbon Whiskey plus more for sprinkling  
½ tsp Kosher Salt  
2 cups granulated Sugar  
3 large Eggs  
1 tsp Vanilla Extract  
1 tsp Baking Soda  
Superfine sugar  
Powdered sugar

### **Directions:**

Pre heat oven to 325 degrees.  
Grease a 10 cup capacity Bundt pan with butter and sprinkle with superfine sugar.  
Melt chocolate in a microwave and let cool.  
Put cocoa powder and espresso powder in a two cup or larger measuring cup.  
Add enough boiling water to come up to the 1 cup line.  
Mix powders till dissolved, add whiskey and salt and let cool.  
Using an electric mixer beat 1 cup of butter until fluffy, add sugar and beat till well combined.  
Add eggs one at a time beating well between each addition.  
Beat in vanilla extract, baking soda and melted chocolate.  
On low speed beat in 1/3 of Whiskey mixture.  
When liquid is absorbed, beat in 1 cup of flour.  
Repeat additions ending with whiskey mixture.  
Scrape mixture into prepared pan and bake till cake tester inserted into center of cake comes out clean, about 50 min to 1 hour 10 min.  
Transfer cake to cooling rack, un mold after 15 minutes and sprinkle warm cake with whiskey.  
Let cool and garnish with powdered sugar.

**SPECIAL EQUIPMENT:** 10 cup Bundt pan, electric mixer, cooling rack