

High Altitude Chocolate Stout Bundt Cake w/ Chocolate Glaze

This bundt cake is rich and chocolatey! Great for a cold day paired with your favorite Stout! My stout of choice is an Organic Chocolate Stout by Samuel Smith's.

Equipment

- Bundt Pan
- Whisk
- Small Saucepan
- Baking sheet (optional)
- Mesh strainer (optional)

Ingredients

CHERRY RICOTTA CAKE

- 1 cup butter (2 sticks)
- 1 cup Stout (ex. Guinness or a chocolate stout)
- 3/4 cup cocoa powder
- 2 cups sugar minus 2 tablespoons
- 2 large eggs
- 1 tsp vanilla
- 2/3 cup buttermilk
- 2 1/4 cups flour
- 3/4 tsp baking soda
- 1 tsp salt

CHOCOLATE GLAZE

- 1 cup heavy cream
- 8 oz dark chocolate (chips or chopped)
- 1 tsp vanilla
- 2 tbsp maple syrup

DUSTING

- 1/4 cup powdered sugar (optional)

Instructions

1. Preheat the oven to 360F. Grease & flour the bundt pan (I use avocado oil).
2. In a small saucepan combine the butter and the stout. Set to medium heat and stir occasionally until the butter is melted. Remove from heat and whisk in cocoa powder. Set aside to cool a little.
3. Combine the flour, sugar, baking soda and salt in a bowl and set aside.
4. In your mixing bowl add sugar, eggs and vanilla and mix until combined.
5. Add in buttermilk and slowly mix until combined. Scrape down the bowl to make sure everything is mixed in.
6. Add in half of the stout mix (it is ok if it is still warm), mix and then add in half of the flour mixture. Repeat until everything has been combined.
7. Hand mix to scrape bottom and all sides to make sure everything is combined.
8. Pour batter into the bundt pan. Place the bundt pan on a baking sheet so it is easier to move around and won't tip in the oven. Bake for about 40-45 minutes until a toothpick comes out clean.
9. Place the baking sheet with the bundt pan on top onto a cooling rack and let it cool for 25 minutes.
10. Once it has cooled, use a knife to make sure the edges are free, then flip over onto a cooling rack. Let it cool completely.

CHOCOLATE GLAZE

1. Heat the heavy cream, and maple syrup in a saucepan over medium heat until it starts to boil. Then remove from the heat.
2. Add vanilla and chocolate, whisk until it is combined.
3. Let it cool a bit and then either pour over the bundt cake or use a spoon to drizzle it on top. Tip: Keep the bundt pan on the cooling rack and place plastic wrap underneath. After the glaze is on, then transfer to a plate, cake board or cake stand.

DUSTING

1. Take the powdered sugar and place it in a mesh strainer. Over the bundt cake tap the strainer against your hand to make the powdered sugar fall. Repeat until the desired amount is on there.

NOTES:

Store in the refrigerator. Powdered sugar will disappear in the fridge, so do the dusting right before serving.