Irish Cream Hot Chocolate Bundt Cake

Ingredients

- 1 c Unsalted Butter
- 1 1/2 c Water
- 1/2 c Cocoa Powder
- 2 t Coffee Granules
- 2 c Flour
- 1 t Baking Soda
- 1 t Baking Powder
- 0 pn Salt
- 2 Eggs
- 1 1/2 c Sugar
- 2 t Vanilla Extract
- 1/2 c Irish Cream (plus 1 tablespoon)
- 1/2 c Heavy Whipping Cream
- 1 t Powdered Sugar
- 1/2 c Semi-Sweet Chocolate Chips

Instructions

1.Preheat the oven to 325Â°F and generously spray a 10 cup Bundt cake pan with cooking spray.
2.In a small saucepan, combine 1Â½ cups of water and one cup of unsalted butter and heat it over medium-low heat until the butter melts. No need to let it boil. Add Â½ cup cocoa powder and two teaspoons of coffee granules to the water-butter mixture and mix thoroughly. Set aside to cool.
3.Sift together two cups of all-purpose flour, one teaspoon of baking soda, one teaspoon of baking powder, and a pinch of salt. Set aside.
4.Into a stand mixing bowl with paddle attachment combine two eggs and 1Â½ cups of sugar. Beat on medium until fluffy. Add the cooled cocoa powder mix to the sugar mixture. Beat for another minute. Add one teaspoon of vanilla extract and Â½ cup of

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Irish Cream to the sugar mixture bowl beat for another few seconds.
5.Slowly add the sifted flour mixture, and gently fold it in with a spatula. Once all the flour is incorporated, pour the batter into the prepared Bundt pan. Tap gently to release any air bubbles. Bake for 45 to 50 minutes or until a cake tester comes out clean. Let it cool.
6.Heat Â½ cup of heavy whipping cream in the microwave for 50 seconds. Add Â½ cup of chocolate chips, one teaspoon of vanilla extract, and one tablespoon of Irish Cream to the hot, steaming heavy whipping cream. Leave undisturbed for 5 minutes.
7.After 5 minutes, mix the chocolate mixture with a spatula until the chocolate chips are completely

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melted and the glaze is shiny and smooth.
8.Place the cooled cake over a cooling rack and drizzle the ganache glaze all over the cake. Let the glaze tickle down the sides. Dust the glazed cake with powdered sugar. Wait for a few minutes and then place the glazed cake on a serving platter or cake stand. Slice and serve immediately. Store the leftovers in a covered container in the fridge.