

# Irish Cream Hot Chocolate Bundt Cake

## Ingredients

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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  
1/2 c Semisweet Chocolate Chips  
1 t Powdered Sugar

## Instructions

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1. Preheat the oven to 325°F and generously spray a 10 cup Bundt cake pan with cooking spray.
2. In a small saucepan, combine 1½ 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 ½ 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 1½ 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 ½ 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  $\hat{A}$  $\frac{1}{2}$  cup of heavy whipping cream in the microwave for 50 seconds. Add  $\hat{A}$  $\frac{1}{2}$  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.