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THE  
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# CHOCOLATE BUNDT CAKE

## INGREDIENTS

- $\frac{3}{4}$  cup butter
- 3 eggs
- Unsweetened cocoa powder for dusting
- 2 cups all-purpose flour
- 1 tsp. baking soda
- $\frac{1}{2}$  tsp. salt
- 4 oz. unsweetened chocolate, chopped ( $\frac{2}{3}$  cup)
- 1 cup granulated sugar
- $\frac{3}{4}$  cup packed brown sugar
- $1\frac{1}{2}$  tsp. vanilla
- $1\frac{1}{4}$  cups water
- Powdered sugar

## DIRECTIONS

Preheat oven to 325°F. Allow butter and eggs to stand at room temperature 30 minutes. Meanwhile, generously grease a 10-inch fluted tube pan. Add cocoa powder. Shake and tilt pan to generously coat bottom, sides, and tube; shake out any excess cocoa powder.

In a medium bowl stir together flour, baking soda, and salt.

In a small bowl microwave unsweetened chocolate 1 to 2 minutes or until melted, stirring every 30 seconds. Cool slightly.

In a large bowl beat butter with a mixer on medium to high 30 seconds. Add granulated sugar and brown sugar. Beat until combined, scraping sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Add melted chocolate and vanilla; beat until combined. Alternately add flour mixture and the water to chocolate mixture, beating on low after each addition just until combined. Pour batter into prepared pan, spreading evenly.

Bake 55 to 60 minutes or until a toothpick inserted near the cake's center comes out clean. Cool in pan on a wire rack 15 minutes. Remove cake from pan; cool completely on wire rack. Sift powdered sugar over cooled cake. If desired, sift additional unsweetened cocoa powder over cake. Makes 12 servings.



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