Triple Chocolate Pound Cake

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Recipe by: Laura Vitale

Serves 12

Prep Time: 15 minutes
Cook Time: 1 hours 0 minutes

Ingredients

For the Pound Cake:
__1 Cup of Unsalted Butter at room temperature
__5 Eggs
__1 Cup of Sour Cream
__2 1/2 Cups of All Purpose Flour
__1/2 cup of Sifted Cocoa Powder
__1 tsp of Instant Espresso Powder
__1 tsp of Baking Powder
__1/2 tsp of Baking Soda
__1/2 tsp of Salt
__1 3/4 Cups of Sugar
__1 tsp of Vanilla Extract
__1/4 cup of Milk
__

For the Ganache:
__4 ounces of Semisweet Chocolate Chips
__1/3 cup of Heavy Cream
__1 tsp of Butter, softened at room temperature
__1/8 tsp of Salt

1) Preheat your oven to 350 degrees. Spray a 10 inch bundt pan with nonstick cooking spray and set aside.

2) In a large bowl cream together the butter and sugar with an electric mixer. Add the eggs and whisk for about 2 minutes or until light and fluffy.

3) Mix in the sour cream and vanilla.

4) Add the flour, baking powder, baking soda, cocoa, instant espresso and salt. Mix it while adding the milk in just to combine but do not over mix.

5) Pour the batter into the prepared pan and smooth the top so it's even. Cook for about 50 minutes to 1 hour or until when a toothpick entered in the center comes out clean.

6) Allow it to cool completely.

7) Heat the cream in a small pan over medium heat until just below boiling point.

8) Pour the cream over the chocolate chips and let sit for 1 minute. Add the softened butter and whisk the whole thing together until the chocolate has fully melted.

9) Pour the ganache over the pound cake and top with shavings of chocolate.