



Ruby Chocolate Cake



Prep Time: 30 min | Cook Time: 1 hour | Total Time: 1.5 hours | Servings: 16

Ingredients

6 oz bittersweet chocolate (coarse chop)	2 cups sugar
2 cups AP flour	4 large eggs (room temp)
1 cup unsweetened cocoa powder	2 tsps vanilla
1 tsp baking powder	1/4 cup warm water
1/2 tsp coarse salt (kosher/sea)	1 cup sour cream (or Greek yogurt)
1 cup unsalted butter (softened)	1/2 cup mini semisweet chocolate chips

Directions

Preheat Oven to 325°F. Grease bundt pan well.

In a small bowl, microwave bittersweet chocolate on low until melted and smooth. Stir throughout process (takes about 2 minutes). Set aside, allow to cool slightly.

Sift together dry ingredients. Cream butter & sugar until light & fluffy (about 2 minutes).

Add eggs, 1 at a time. Add vanilla & water. Combine. *Cont'd on back

Directions Cont'd

Add dry ingredients in small batches, alternating with sour cream (do not over mix). Gently stir in melted bittersweet chocolate.

Pour into prepared bundt pan (batter should be fairly thick). Tap pan to allow batter to settle just before putting into the oven.

Bake 55-65 minutes, until toothpick comes out clean. Cool on wire rack 10 minutes. Invert cake onto a serving plate. Cool completely.

Ruby Ganache

4 oz ruby chocolate wafers 1/4 cup heavy cream 1/2 tsp clear vanilla

In a small microwave-safe bowl, heat heavy cream (about 1 minute). Add vanilla and chocolate. Stir until melted and smooth. Allow to cool.

Drizzle ruby ganache evenly over fully cooled cake.

Serve immediately. Good for up to 3 days at room temp in a sealed container.

*Use 12 cup bundt pan

* Best served with vanilla ice cream