



PREP: 20 min  
COOK: 55 min  
SERVES: 16

## Chocolate Sour Cream Bundt

The secret to an amazingly tender chocolate cake? Sour cream. Finished with a silky sour cream ganache, this cake is fit for any celebration.

### Ingredients

#### Cake

- 1 cup (250ml) sour cream
- 1/3 cup (80ml) water
- 2 tsp Queen Organic Vanilla Extract
- 1 ½ cups (225g) plain flour
- ¾ cup (95g) unsweetened cocoa powder
- 1 ½ tsp baking powder
- ¾ tsp bicarb soda
- Pinch of salt
- 230g unsalted butter, softened
- 1 1/3 cups (295g) firmly packed brown sugar
- 3 large eggs

### Method - Cake

#### STEP 1

Preheat oven to 180°C (fan forced). Grease a 2.4L bundt tin with butter and dust the inside with cocoa, tapping out any excess. Don't use baking spray on bundt tins or cake will stick.

#### STEP 2

Combine sour cream, water and vanilla in a jug, mix well. Combine flour, cocoa powder, baking powder, baking soda and salt. Set aside.

#### STEP 3

Using a stand mixer or electric beaters, cream butter and sugar for 5 minutes until pale and creamy. Beat in eggs one at a time, mixing well in between.

#### STEP 4

Add half of flour mixture to butter mixture, mix well then add half of sour cream mixture, mixing in between. Repeat with remaining mixture and mix until well combined.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Ingredients

### Ganache

200g dark cooking chocolate,  
chopped

$\frac{3}{4}$  cup (180ml) sour cream

1 tsp Queen Organic Vanilla Extract

1 tsp instant coffee (optional)

1 tbsp Queen Glucose Syrup - optional,  
see recipe tips

## Method - Cake

### STEP 5

Transfer batter to prepared tin, and tap the tin firmly on benchtop a few times to remove any air bubbles. Bake for 40-55 minutes until an inserted skewer comes out clean. Once cooked, allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

## Method - Ganache

### STEP 1

Place chopped chocolate into a small, heat proof bowl, set aside. Melt sour cream in a small saucepan over medium heat until just simmering. Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, then add vanilla, instant coffee (optional) and mix well until a smooth glossy ganache is achieved.

### STEP 2

Allow to cool slightly before drizzling over bundt cake. This will ensure you achieve nice ganache drips that hold their shape.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.