



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 Natural Vanilla Extract**  
1 1/2 cups (225g) plain flour  
3/4 cup (95g) unsweetened cocoa powder  
1 1/2 tsp baking powder  
3/4 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.

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## Ingredients

### Ganache

200g dark cooking chocolate,  
chopped

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

1 tsp Queen Natural 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.

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