



CHOCOLATE BUNDT CAKE WITH SALTED CARAMEL SAUCE

SERVINGS: 12 | PREP TIME: 20 MINS | COOK TIME: 50 MINS

This Chocolate Bundt Cake recipe makes for the perfect ending to any dinner. It's easy to make and topped with a delicious salted caramel sauce!

INSTRUCTIONS:

1. For Bundt Cake: Combine melted butter and water together.
2. Combine cocoa, sugar, flour and baking soda together and sift.
3. Use a wire whisk to mix butter and cocoa mixtures together, scraping the sides as you go with a spatula.
4. Add sour cream, eggs and vanilla and mix with a wire whisk until combined and smooth.
5. Pour into a Bundt cake pan that is greased and floured.
6. Bake at 350 degrees for 50-60 minutes. Test with a toothpick (toothpick should come out clean). Let cool in pan for 10 minutes and then turn upside down to remove from pan
7. For Salted Caramel Sauce: Place all ingredients except salt into a heavy pan.
8. Stir and heat over medium heat until mixture comes to a boil.
9. Remove from heat, add salt and let cool. (Note: This sauce will thicken if refrigerated. But you can heat it back up prior to serving if desired.)
10. Generously pour salted caramel sauce over Bundt cake prior to serving.

CRANK UP YOUR COOKING TIP:

To achieve a perfect consistency of the salted caramel sauce, use the PowerPlus™ Burner on the Frigidaire Professional Gas Range for precise temperature control.

INGREDIENTS:

BUNDT CAKE

- 1 stick (8 TBSP.) margarine or butter, melted
- 1 cup water
- 3/4 cup cocoa
- 2 cups granulated sugar
- 2 cups flour
- 2 TBSP. baking soda
- 1 cup sour cream
- 2 eggs
- 2 tsp. vanilla

SALTED CARAMEL SAUCE

- 1 cup heavy cream
- 1 stick (8 TBSP.) salted butter
- 1 cup brown sugar, packed
- 2 tsp. vanilla
- 1 tsp. kosher salt (more or less depending on preference)

KITCHEN TOOLS:

- Bundt cake pan