

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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86-Proof Chocolate Cake



Ingredients

10 oz unsweetened chocolate	2 tsp vanilla
4 cups flour, sifted	6 eggs
2 tsp baking soda	3 cups espresso
1/2 tsp salt	1 cup bourbon
1 lb room-temperature butter	
4 cups sugar	

Directions

1. Preheat the oven to 325°F.
2. Melt the chocolate. Set aside to cool.
3. Combine the dry ingredients, except for the sugar.
4. Cream the butter and sugar. Add the vanilla. Then add the eggs one at a time, scraping the sides of the bowl frequently.
5. In a separate bowl, mix the espresso and bourbon.
6. Add the dry ingredients to the butter-sugar mixture in three increments, alternating with the wet ingredients.
7. Bake in a buttered and floured 2-quart bundt pan for approximately 70 minutes. A toothpick should come out clean.
8. Let the cake cool completely before turning it out. Dust it with powdered sugar or cocoa and serve with whipped cream or ice cream.

Prep Time: 15–20 minutes

Serves: 12–16

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