



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



CHOCOLATE SOUR CREAM CAKE

Ingredients

1 cup (250 mL) unsalted butter
1/3 cup (80 mL) cocoa powder
1 teaspoon (5 mL) salt
1 cup (250 mL) water
2 cups (500 mL) all-purpose flour
1 ½ cups (375 mL) granulated sugar
1 ½ teaspoons (7.5 mL) baking soda
2 eggs
½ cup (125 mL) sour cream
1 ½ teaspoons (7.5 mL) pure vanilla extract

For the chocolate glaze:

4 ounces bittersweet chocolate
1 ½ tablespoons (22 mL) corn syrup or agave nectar
½ cup (125 mL) 35% whipping cream
1 to 2 tablespoons (15-30 mL) granulated sugar

Preparation

1. Preheat oven to 350°F (180°C). Lightly coat a Bundt pan with butter and set aside.
2. In a large bowl, combine the flour, sugar, and baking soda; set aside.
3. In a small saucepan, combine the butter, cocoa powder, salt, and water and place over medium heat. Stir the ingredients until melted and combined. Remove from the heat.
4. Pour mixture over dry ingredients and stir using a rubber spatula or electric mixer, just until moist.
5. Add the eggs, one at a time, until well combined. Beat in sour cream and vanilla until well combined.
6. Pour the batter evenly into the Bundt pan. Bake until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Remove from oven and let cool for 15 minutes before transferring onto a rack.
7. To make the glaze, combine the heavy cream and sugar in a small saucepan over medium heat. Remove from heat. Stir in chocolate and corn syrup (or agave).
8. Drizzle the glaze over the top of the cake. Cut and serve.

Yield: One cake