

Let's make Chocolate Espresso Pound Cake from Jenni Field

What you need:

10.5 oz cake flour
2.5 oz sifted cocoa powder
1 t baking powder
1/4 t baking soda
2 T espresso powder or instant coffee
12 oz (3 sticks) unsalted butter, cool
1 1/4 t fine sea salt
18 oz light brown sugar
5 eggs, beaten
2 t vanilla extract
6 oz whole milk
4 oz sour cream

What to do:

Whisk together flour, cocoa powder, baking powder, baking soda and espresso powder. Cream sugar until smooth. Add salt and brown sugar and cream until light and fluffy, about 10 minutes. Whisk vanilla into eggs and drizzle in slowly over about 5 minutes. Whisk together milk and sour cream. Add dry and wet alternately, beginning and ending with dry. Pour into pan and bake at 350F for about an hour. Cool in pan 20 min and depan.

Other stuff to know:

Preheat oven to 350. Thoroughly pan spray and cocoa powder a 12 cup Bundt pan. Glaze = simple ganache and 10x, salt, espresso powder, vanilla and milk.

