

DARK CHOCOLATE BUNDT CAKE with WHISKEY CARAMEL SAUCE

SERVES 8 TO 10 / 1½ HOURS, PLUS 1¼ HOURS TO COOL

Moist, dense, and foolproof, this cake includes a mix of cocoa and chocolate chips for fudgy flavor. You can vary the intensity by adjusting the amount of chocolate chips, but don't pass up the silky caramel sauce.

- 1 tbsp. softened salted butter
- ¼ cup plus 2 tbsp. Dutch-process unsweetened cocoa powder, such as Valrhona*
- ¼ to ¾ cup dark chocolate chips
- 2⅓ cups flour
- 1 tsp. baking soda
- ¼ tsp. baking powder
- ¾ tsp. kosher salt
- ¾ cup each granulated sugar and packed light brown sugar
- 1¼ cups mayonnaise
- 2 large eggs
- 1 large egg yolk
- 2 tsp. vanilla extract
- Powdered sugar
- Whiskey Caramel Sauce (recipe follows)

1. Preheat oven to 350°. Generously brush a 10-cup nonstick Bundt pan with butter, then dust with 2 tbsp. cocoa powder; tip out excess.
2. In a heatproof bowl, combine chocolate chips and the remaining ½ cup cocoa powder. Pour ¼ cup boiling water on

top and stir until smooth. Set aside. In a second bowl, sift together flour, baking soda, baking powder, and salt; set aside.

3. In a large bowl with a mixer on medium speed, beat granulated and brown sugars with mayonnaise until well combined, about 1 minute. Add eggs and egg yolk one at a time, beating just until incorporated. Beat in vanilla.
4. With mixer on low speed, add flour mixture in three additions, alternating with chocolate mixture and beating just until blended; scrape bowl as needed.
5. Pour batter into prepared pan. Bake cake until a toothpick inserted into center comes out clean, 40 to 50 minutes. Let cool on a rack 15 minutes, then loosen from pan with a small spatula and turn out onto rack to cool completely.
6. Set cake on a platter, sift powdered sugar on top, and serve with caramel sauce.

*Find at surlatable.com.

MAKE AHEAD Through step 4, up to 1 day, wrapped airtight.

PER SERVING [CAKE ONLY] 439 Cal., 32% (139 Cal.) from fat; 5.8 g protein; 15 g fat (4.4 g sat.); 71 g carbo (2.3 g fiber); 490 mg sodium; 74 mg chol. V

WHISKEY CARAMEL SAUCE

MAKES ABOUT 1 CUP / 15 MINUTES, PLUS 1 HOUR TO COOL

In a small saucepan over medium heat, cook 1 cup **sugar**, lifting, swirling, and tipping pan often, until sugar melts, turns deep amber, and begins to smoke, 10 to 12 minutes. Remove from heat and carefully pour in ½ cup **heavy whipping cream**

(sugar will seize up), along with 2 tbsp. **unsalted butter** and a pinch of **fine sea salt**. Return to medium heat and cook, stirring, until sugar melts again, 5 minutes. Remove from heat and stir in 2 tbsp. **whiskey***. Let cool to room temperature.

*Much of the alcohol burns off when the whiskey goes into the hot sauce, but you can substitute cream if you prefer.

MAKE AHEAD Up to 1 week, chilled; bring to