

# 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  
½ cup plus 2 tbsp. Dutch-process unsweetened cocoa powder, such as Valrhona\*  
¼ to ¾ cup dark chocolate chips  
2½ 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](http://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; 1.5 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.