

## **BAKE AUSTIN**

### **Chocolate Bundt Cakes**

#### Ingredients:

1 1/2 cups granulated sugar  
2 cups all purpose flour  
1 cup unsweetened cocoa powder, plus more for dusting pan  
2 teaspoons baking powder  
1 1/2 teaspoons espresso powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup canola oil  
1 cup buttermilk  
1 teaspoon vanilla  
2 eggs  
1 cup boiling water  
1 1/2 cups chocolate chips

#### Ganache:

2/3 cup heavy whipping cream  
1 cup semi sweet chocolate chips

#### Ingredients:

1. Preheat oven to 350 degrees. Spray bundt pan with non-stick spray and dust with cocoa powder.
2. In a bowl of a stand mixer fixed with the paddle attachment, combine sugar, flour, cocoa powder, baking powder, espresso powder, baking soda and salt. Mix together.
3. Add in canola oil, buttermilk, vanilla. Mix on medium speed just until it starts to come together. Mix in eggs one at a time. Slowly pour in boiling water. Mix for 2 more minutes. Batter will be thin.
4. Pour batter into prepared bundt pan. Sprinkle chocolate chips onto cake. Gently mix the chocolate chips in with a spoon. Bake in preheated oven for 35 - 45 minutes or until a toothpick inserted comes out with just a few crumbs on it.
5. Allow cake to cool 10 minutes.
6. Turn cake pan over onto cooling rack and carefully lift pan to remove cake. Cool cake completely. Carefully, transfer to a serving platter.
7. Make the ganache by heating heavy cream in a saucepan over medium heat until steaming. Whisk in chocolate chips just until chocolate chips are melted. Allow to set for 2 minutes. Continue whisking until mixture is shiny and smooth.
8. Drizzle ganache over the cake. Allow to harden, about 15 minutes. Slice and serve. Store leftovers in the refrigerator. Remove 1 hour before serving.

<https://www.lifesambrosia.com/triple-chocolate-bundt-cake-recipe/>

## Orange Bundt Cakes

### Ingredients:

¼ cup unsalted butter, softened  
1 cup sugar  
1 egg, lightly beaten  
1 tbsp orange zest  
1 ¼ cups all-purpose flour  
1 ½ tsp baking powder  
¼ tsp salt  
⅔ cup milk

### Orange Icing:

½ cup powdered sugar  
2 tbsp water  
1 tsp orange zest

### Instructions:

1. Grease a bundt cake pan. With an electric mixer, beat butter, sugar and orange zest in a large bowl. Add egg and continue beating
2. In another bowl, stir together flour, baking powder and salt.
3. Stir flour mixture and milk alternately into butter mixture. Stir until mixture is almost smooth.
4. Pour batter in pan and bake for 35 minutes or until a toothpick inserted in the middle of cake comes out clean.
5. For icing:
6. Mix all ingredients in a bowl and spread icing on top of the cake.

<http://travelcooktell.com/orange-bundt-cake/>

## **Churro- Bundt Cakes**

### Ingredients:

1 cup all purpose flour  
1/3 cup Butter at room temperature  
1 cup granulated sugar  
1/3 cup yogurt  
1/3 tsp Cinnamon Powder  
1/4 tsp baking powder  
1 tsp vanilla essence

### For the topping:

1/6 cup fine granulated sugar  
1 tsp Cinnamon Powder  
2 tbsp melted butter

### Instructions:

Preheat oven to 350 F. Grease bundt cake pan.  
With an electric mixer, beat butter, sugar, yogurt and cinnamon until creamy.  
Add flour, baking powder and vanilla and mix until combined.  
Fill bundt cake pans and bake for 20 minutes or until done.  
For icing:  
Mix sugar & cinnamon in a bowl.  
Melt butter and brush of bundt cakes and then sprinkle with cinnamon sugar.

<http://lapetitchef.in/recipe/churro-bundt-cakes>