



Triple Chocolate Pound Cake

makes one 9 x 5 – inch loaf

Ingredients:

1/3 cup cocoa

1/3 cup hot coffee

1 3/4 cup flour

1 teaspoon baking powder

2 sticks unsalted butter, room temp.

1 cup granulated sugar

2 large eggs

2 1/2 teaspoons vanilla

1/4 cup buttermilk

1 cup dark chocolate chips

Glaze:

1 1/2 cup confectioners sugar

3 Tablespoons cocoa

3-4 Tablespoons milk

2 teaspoons vanilla

Directions:

- Preheat oven to 350 degrees
- Grease & flour pan, set aside.
- In a small bowl, whisk together cocoa & hot coffee.
- In a medium bowl, whisk together flour, baking powder & salt.
- With handheld mixer or electric mixer, beat sugar & butter, medium speed until light & fluffy – 3 minutes.
- Add eggs one at a time. Beat in vanilla.
- On low, gradually add flour mixture – beat until just combined.
- Add cocoa & coffee mixture, beat well. Beat in buttermilk.
- Fold in chocolate chips.
- Spoon batter into prepared pan. Smooth top.
- Bake 50-60 minutes or until a cake tester comes out clean. Cool 20 minutes before inverting cake onto wire rack to cool completely.
- For the glaze, whisk together, confectioner’s sugar, cocoa, pinch of salt, milk & vanilla.
- Once cake is cooled, drizzle glaze over the top of the cake. Set 30 minutes before serving. Cake keeps well wrapped at room temperature up to 4 days.

