

# OLD-FASHIONED BUTTERMILK CHOCOLATE POUND CAKE

Prepared by: Denise Eckert, February 2018

Source: Heartland, The Cookbook

1 ½ cups (3 sticks) unsalted butter, softened  
3 cups sugar  
7 large eggs  
2 teaspoons vanilla extract  
2 cups unbleached all-purpose flour  
¾ cup unsweetened cocoa powder  
1 teaspoon baking powder  
1 teaspoon fine kosher or sea salt  
1 tablespoon instant espresso powder dissolved in ¼ cup hot water  
1 cup buttermilk  
Confectioners' sugar, for dusting

Preheat the oven to 325. Butter and flour a 10-inch bundt or tube pan and set aside.

Cream the butter and sugar together in a large bowl using a stand mixer until the mixture turns white, about 5 minutes. Beat in the eggs, one at a time, then then vanilla.

Sift the flour, cocoa, baking powder, and salt into a medium bowl. Mix the coffee mixture with the buttermilk in a cup. Alternate adding one-third of the dry ingredients with a portion of the buttermilk mixture to the butter mixture until you have a smooth, thick batter. Spoon the batter into the prepared pan.

Bake for 65 to 70 minutes, or until a cake tester inserted near the center comes out clean. Let cool on a wire rack for 20 minutes, then turn out of the pan and place on a serving plate. Dust with the confectioners' sugar after the cake has completely cooled.

*Denise's Notes: I would definitely make this cake again. It's super chocolaty. I'd change one thing: I added a chocolate glaze rather than dusting with powdered sugar.*

