



## Butterfinger® Double Fudge Bundt Cake

Baked Good | Dessert | All year round

**Yields: 1 - 10" bundt**

### INGREDIENTS

#### For Double Fudge Bundt Cake:

- 1 cup Unsweetened cocoa powder, Dutch process
- 2 1/2 cups All-purpose flour
- 1 cup Butterfinger®, chopped into 1/4" pieces, lightly coated in flour
- 2 cups Sugar
- 1 1/2 tsp. Baking powder
- 1 tsp. Baking soda
- 1 tsp. Salt
- 3 large Eggs
- 3/4 cup Butter, melted
- 1/2 cup Heavy cream

### INGREDIENTS

#### For Glaze:

- 1/2 cup Butter, soft
- 1 cup Powdered sugar
- 1 tbsp. Espresso instant coffee powder, Medaglia D'Oro brand
- 2 tsp. Vanilla extract
- 4 oz. Dark chocolate chips melted and warm

## INGREDIENTS

### For Topping:

- 1 cup Whipped heavy cream, chilled
- 2 tbsp. Powdered sugar
- 1 cup Butterfinger<sup>®</sup>, chopped into ½" pieces
- 4 tbsp. Chocolate dessert syrup

### Method:

**Cake:** Preheat the oven to 350 degrees F. Spray 1- 10" Bundt Cake pan with food release spray. In one bowl, blend cocoa powder and 1 1/2 cups boiling water and stir until smooth. In another bowl, combine the flour, sugar, baking powder, baking soda, salt and Butterfinger<sup>®</sup> in a large bowl. In a mixer, add the eggs, butter, heavy cream, vanilla, and whip on medium-high speed until smooth and fluffy. Add the cocoa mixture and mix until smooth. Reduce the mixer speed to low, and slowly add the flour mixture until just combined, but no lumps remain. Fill the Bundt Cake pan ¾ full. Tap the pan against the counter to remove air bubbles. Bake for approximately 30 to 40 minutes, or until a toothpick inserted into the middle comes out clean. Place pan on a rack until it is cool to the touch. Then run a knife around the edge of the pan and turn cake onto the rack to cool completely.

**Glaze:** In a mixer, cream the butter, sugar, espresso powder and vanilla until smooth. Stop the mixer and slowly add the melted chocolate and chocolate syrup. Mix again until a smooth and shiny glaze forms.

**Topping:** In another mixer, combine the heavy cream with powdered sugar and whip until soft peaks form. With a piping bag and tip, fill the center of the Bundt cake with whipped cream. Drizzle the glaze over the top of the Bundt cake and apply the chopped Butterfinger<sup>®</sup> pieces. Drizzle with the remaining chocolate sauce. Lightly dust with powdered sugar and slice into portions.

---