

CHOCOLATE ALMOND BUNDT CAKE

INGREDIENTS:

FOR ALMOND CAKE BATTER:

2 cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
1 1/3 cups sugar
3 large eggs
¾ cup vegetable oil
¼ cup milk
¼ cup sour cream (can substitute with Greek yogurt)
½ teaspoon LorAnn Almond Bakery Emulsion

FOR CHOCOLATE CAKE BATTER:

2 cups all-purpose flour
¾ Dutch processed cocoa powder
1 ½ teaspoons baking powder
½ teaspoon salt
1 1/3 cups sugar
2 large eggs
½ cup vegetable oil
½ cup milk
½ cup sour cream (can substitute with Greek yogurt)
2 teaspoons LorAnn Organic Madagascar Vanilla Extract
½ cup hot water

FOR PRINCESS CAKE & COOKIE GLAZE:

2 cups confectioners' sugar
1/3 cup water
½ teaspoon LorAnn Princess Cake & Cookie Bakery Emulsion
LorAnn Liquid Gel Food Color – optional (we used Pink Liquid Gel Food Color in this recipe)



DIRECTIONS:

FOR ALMOND CAKE BATTER:

1. Mix together flour, baking powder, and salt. Set aside.
2. In a separate bowl, whisk together sugar, eggs, vegetable oil, milk, sour cream, and LorAnn Almond Bakery Emulsion.

3. Working in batches add the dry ingredients to the wet ingredients mixing just enough to combine.
Keep aside.

FOR CHOCOLATE CAKE BATTER:

1. Mix together flour, cocoa powder, baking powder, and salt. Set aside.
2. In a separate bowl, whisk together, sugar, eggs, vegetable oil, milk, sour cream, and LorAnn Organic Madagascar Vanilla Extract.
3. Add 1/2 of the dry ingredients to the wet ingredients and mix.
4. Add in 1/4 cup hot water and mix.
5. Add the rest of the dry ingredients to the batter and mix.
6. Add in the remaining 1/4 cup hot water and mix just enough to combine.

ASSEMBLING CAKE:

1. Preheat oven to 350°F.
2. In a large buttered and floured Bundt pan, add dollops of the almond cake batter in one layer. For the second layer, add dollops of the chocolate cake batter trying to not disturb the first layer. Repeat until both the batters are finished.
3. Using a skewer or a thin knife carefully marble the almond and the chocolate cake batters.
4. Bake for 55-60 minutes or until a wooden skewer inserted in the middle of the cake comes out clean.
Let rest in the Bundt pan for 10 minutes and then carefully unmold.

FOR PRINCESS CAKE & COOKIE GLAZE:

1. Once cooled, whisk together confectioner's sugar and water.
2. Add LorAnn Princess Cookie Bakery Emulsion and color of choice.
3. Pour over the cooled Bundt cake and serve.

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