

MOCHA RUM MINI BUNDT CAKES

INGREDIENTS

3 cups all-purpose flour
1 1/2 teaspoons baking soda
3/4 teaspoon salt
12 oz bittersweet chocolate, finely chopped
3 sticks (1 1/2 cups) unsalted butter, cut into pieces
1/3 cup dark rum
2 cups strong brewed coffee
2 1/4 cups sugar
3 large eggs
1 1/2 teaspoons vanilla extract

DIRECTIONS

Preheat oven to 300F. Spray 6 mini-bundt cakes or a 12-cup bundt pan with nonstick cooking spray and dust with cocoa.

Whisk the flour, baking soda and salt together in a medium bowl. Add the chocolate and butter to the metal bowl of your stand mixer and set over a saucepan of barely simmering water. Stir occasionally until the chocolate and butter are melted and smooth. Remove the bowl from the heat and attach to the mixer, which should be fitted with the paddle attachment. Mix in the rum, coffee and sugar, beating until smooth. Gradually add the flour mixture, a little at a time, then beat in the eggs and vanilla until the batter is well combined.

Pour the batter into the prepared pan or pans. For the mini-bundt cakes, bake for 50-60 minutes, or until a thin knife inserted in the center of the cake comes out clean. For the regular (large) bundt cake, bake for 1 hour and 50

minutes, or until a thin knife inserted in the center of the cake comes out clean. Transfer the pan(s) to a wire rack and let the cake cool completely before turning it/them out.