

Chocolate Pound Cake
Yields: one 9x5x3 inch cake

Ingredients:

1 ½	C	Sifted all-purpose flour
½	C	Sifted unsweetened Dutch-process cocoa powder
¼	tsp	Salt
2	oz.	Bittersweet chocolate, chopped
16	Tbsp	Unsalted butter (2 sticks), room temperature
2	C	Firmly packed light brown sugar
3		Eggs, room temperature
1	tsp	Vanilla extract
1	C	Sour cream, room temperature

Procedure:

- 1) Preheat oven to 350°F. Butter a 9-by-5-by-inch pan.
- 2) Sift together flour, cocoa, and salt on a sheet of wax paper and set aside.
- 3) Place chocolate in double boiler and melt over simmering water.
- 4) In a large bowl, beat butter and brown sugar until fluffy. Add eggs one at a time, beating well after each one. Add vanilla and melted chocolate and mix well. Fold in the flour mixture in three segments, alternating with the sour cream and ending with the dry ingredients. Pour the batter into the prepared pan.
- 5) Bake about 1 hour, until toothpick inserted in middle of cake comes out clean. Transfer the cake to a wire rack and cool in the pan for 10 minutes. Turn cake out of pan and cool completely before serving.

*If cake is browning too quickly while baking, cover it loosely with aluminum foil.