

Classic Chocolate Sour Cream Bundt Cake: A Foolproof Recipe for Chocolate Lovers

The Perfect Chocolate Sour Cream Bundt Cake



OVEN
325°F

TIME
20 mins

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INGREDIENTS

- 2 ½ cups all-purpose flour
- ¾ cup Hershey's unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 1 cup unsalted butter, room temperature (2 sticks)
- 1 ¾ cups extra fine granulated sugar
- 4 large eggs
- 1 teaspoon pure vanilla extract
- 1 ½ cups Daisy full-fat sour cream
- 6 oz. semisweet chocolate, melted & cooled
- Bakers Joy spray (or cocoa powder for dusting the pan)

How to Make Chocolate Sour Cream Bundt Cake:

1. Preheat the Oven & Prepare the Pan:
2. Mix the Dry Ingredients:
3. Cream the Butter and Sugar:
4. Add the Eggs and Vanilla:
5. Incorporate the Dry Ingredients and Sour Cream:
Add 1/3 of the flour mixture and mix on low speed.
Add ½ of the sour cream and mix until just combined.
Repeat the process, ending with the last of the dry ingredients.
6. Fold in the Melted Chocolate:
7. Bake the Cake:

8. Cool & Serve:

My Pro Tips for the Best Chocolate Sour Cream Bundt Cake:

Use high-quality cocoa powder and chocolate. The better the chocolate, the richer the flavor. I love using Hershey's cocoa powder and Ghirardelli semisweet chocolate.

Make sure your butter is at room temperature. Softened butter creams much better, helping the cake rise properly.

Let the melted chocolate cool slightly before adding. If it's too hot, it can affect the batter's texture.

Tap the bundt pan on the counter before baking. This helps remove air bubbles, giving the cake a smooth finish.

How to Serve This Cake:

Dust with powdered sugar for an elegant touch.

Drizzle with chocolate ganache for an extra indulgent treat.

Top with fresh berries and whipped cream for a lighter option.

Serve with a scoop of vanilla ice cream for a classic pairing.

FAQs (From My Kitchen to Yours):

DIRECTIONS

1. **Preheat the Oven & Prepare the Pan:** Before I start, I preheat my oven to 325°F. This slightly lower temperature helps the cake bake evenly without drying out.
2. Then, I generously spray my bundt pan with : Bakers Joy to prevent sticking. If I don't have Bakers Joy on hand, I butter the pan and dust it lightly with cocoa powder instead of flour-this keeps the outside of the cake nice and chocolatey.
3. **Mix the Dry Ingredients:** In a large bowl, I whisk together the flour, cocoa powder, baking powder, baking soda, and salt. This ensures the leavening agents are evenly distributed, giving the cake the perfect rise.
4. **Cream the Butter and Sugar:** In another bowl, I beat the butter on medium speed until creamy. Then, I gradually add the sugar, beating on low at first to combine, then increasing to medium-high speed. I let it mix for about 3-5 minutes, scraping down the sides of the bowl as needed.
5. This step is key-whipping the butter and sugar together traps air, making the cake light and fluffy.
6. **Add the Eggs and Vanilla:** Next, I add the eggs, one at a time, beating after each addition to fully incorporate them. Then, I mix in the vanilla extract for an extra depth of flavor.
7. **Incorporate the Dry Ingredients and Sour Cream:** Now comes the trick to the best cake texture-alternating the dry ingredients with the sour cream. I do this in three parts:
8. Add 1/3 of the flour mixture and mix on low speed.

9. Add 1/2 of the sour cream and mix until just combined.
10. Repeat the process, ending with the last of the dry ingredients.
11. This method keeps the batter smooth and prevents overmixing, which can make a cake dense.
12. Fold in the Melted Chocolate: Finally, I gently fold in the melted semisweet chocolate, making sure it's fully incorporated but not overmixed. This step adds a silky richness to the cake.
13. Bake the Cake: I pour the batter into the prepared bundt pan, smoothing out the top. Into the oven it goes, baking for 55-60 minutes, or until a toothpick inserted in the center comes out clean.
14. Cool & Serve: Once out of the oven, I let the cake cool in the pan for 10-15 minutes, then carefully invert it onto a wire rack to cool completely.
15. My Pro Tips for the Best Chocolate Sour Cream Bundt Cake: Use high-quality cocoa powder and chocolate. The better the chocolate, the richer the flavor. I love using Hershey's cocoa powder and Ghirardelli semisweet chocolate.
16. Make sure your butter is at room temperature. Softened butter creams much better, helping the cake rise properly.
17. Let the melted chocolate cool slightly before adding. If it's too hot, it can affect the batter's texture.
18. Tap the bundt pan on the counter before baking. This helps remove air bubbles, giving the cake a smooth finish.
19. How to Serve This Cake: This cake is absolutely delicious on its own, but here are a few ways to take it up a notch:
20. Dust with powdered sugar for an elegant touch.
21. Drizzle with chocolate ganache for an extra indulgent treat.
22. Top with fresh berries and whipped cream for a lighter option.
23. Serve with a scoop of vanilla ice cream for a classic pairing.
24. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! This cake actually tastes even better the next day as the flavors develop. Store it at room temperature in an airtight container for up to 3 days or refrigerate for up to 5 days.
25. Q: Can I freeze this cake?A: Absolutely! Wrap slices or the whole cake tightly in plastic wrap, then in foil, and freeze for up to 3 months. Thaw at room temperature before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-chocolate-sour-cream-bundt-cake-a-foolproof-recipe-for-chocolate-lovers/>