

Classic Bundt Cake with Silky Chocolate Ganache and Berries

Chocolate Ganache Bundt Cake with Fresh Berries

OVEN
350°F

TIME
40 min

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INGREDIENTS

For the Bundt Cake:

200 g all-purpose flour
150 g granulated sugar
120 g unsalted butter, softened
2 large eggs
120 ml milk
1 tsp vanilla extract
1 1/2 tsp baking powder
Pinch of salt

For the Chocolate Ganache:

150 g dark chocolate, chopped
150 ml heavy cream

For the Topping:

Whipped cream or mascarpone cream
Fresh strawberries
Fresh raspberries
Fresh currants
Fresh blackberries
Fresh mint leaves
Edible flowers (optional)

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C) and thoroughly grease a Bundt pan.
- 2.** Cream the Butter and Sugar: In a large bowl, beat the softened butter and sugar together until light and fluffy.
- 3.** Add the Eggs: Add the eggs one at a time, mixing well after each addition.
- 4.** Add Vanilla: Stir in the vanilla extract.
- 5.** Combine Dry Ingredients: In another bowl, mix together:
 - 6.** Flour
 - 7.** Baking powder
 - 8.** Salt
- 9.** Mix the Batter: Gradually add the dry ingredients to the batter, alternating with the milk.
- 10.** Mix until smooth and well combined.
- 11.** Bake the Cake: Pour the batter into the prepared Bundt pan.
- 12.** Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.
- 13.** Cool the Cake: Allow the cake to cool completely before removing it from the pan.
- 14.** Make the Chocolate Ganache: Heat the heavy cream in a saucepan until it just begins to simmer.
- 15.** Pour the hot cream over the chopped chocolate and let sit for 2 minutes.
- 16.** Stir until smooth and glossy.
- 17.** Add the Ganache: Pour the chocolate ganache over the cooled Bundt cake, allowing it to drip naturally down the sides.
- 18.** Decorate and Serve: Top the cake with whipped cream or mascarpone and decorate with fresh berries, mint leaves, and edible flowers if desired.

SWAPS & NOTES

This Bundt cake can easily be adapted depending on what you have on hand.

Chocolate options Semi-sweet chocolate works just as well as dark chocolate for the ganache.

Fruit variations Blueberries, sliced peaches, or cherries can replace the mixed berries.

Flavor additions A little orange zest or almond extract can add extra depth to the cake.

TIPS FOR SUCCESS

Grease the Bundt pan well This helps the cake release cleanly after baking.

Let the cake cool completely Warm cake can cause the ganache to slide off.

Use high-quality chocolate Better chocolate makes a smoother, richer ganache.

Decorate just before serving This keeps the berries looking fresh and vibrant.

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

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