

This Brownie-Swirled Pound Cake with Baileys Ganache Is Pure Decadence in Every Slice

Brownie Swirl Pound Cake with Baileys Espresso Ganache



OVEN
325°F

TIME
4 min

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INGREDIENTS

You'll Need

For the Brownie Swirl: $\frac{1}{2}$ cup unsalted butter , melted $\frac{1}{2}$ cup granulated sugar ... cup brown sugar 1 large egg unsweetened cocoa powder ... cup all-purpose flour ... tsp salt $\frac{1}{2}$ tsp vanilla extract:

For the Pound Cake: 3 cups all-purpose flour 1 tsp baking powder $\frac{1}{2}$ tsp salt 1 cup unsalted butter , softened 2 $\frac{1}{2}$ cups granulated sugar 4 large eggs 1 tbsp vanilla extract 1 cup buttermilk $\frac{1}{2}$ cup sour cream:

DIRECTIONS

1. Step-by-: Step)
2. Make the : Brownie Swirl
3. I start by preheating the oven to 325°F (163°C) and greasing and flouring my bundt pan. You can also use two loaf pans if you prefer.
4. In a mixing bowl, I whisk together melted butter, granulated sugar, brown sugar, egg, cocoa powder, flour, salt, and vanilla. The batter should be thick, glossy, and ready to swirl.
5. Make the : Pound Cake Batter
6. In another bowl, I whisk together the flour, baking powder, and salt. In a large mixing bowl, I beat the softened butter and sugar until light and fluffy-this takes about 3-4 minutes.
7. I add the eggs one at a time, beating well after each, then stir in the vanilla. After that, I mix in the buttermilk and sour cream until smooth, then slowly incorporate the dry ingredients. The batter is thick and silky.
8. Assemble and : Swirl the Cake
9. I pour half of the pound cake batter into the prepared pan, then spoon half the brownie batter over it in dollops. Using a butter knife, I swirl the two gently-don't overdo it. Then I repeat the process with the remaining cake batter and brownie batter, finishing with another light swirl.
10. I bake the cake for 60-70 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan for 10-15 minutes before turning it out onto a wire rack to cool completely.

11. Make the : Ganache
12. In a small saucepan, I bring the cream just to a simmer-no boiling. I pour it over the chopped chocolate in a heatproof bowl and let it sit for two minutes to melt.
13. Then I stir gently until smooth, adding the : Baileys and instant espresso powder at the end. The result is a glossy, pourable ganache that smells amazing.
14. I let it cool for 5-10 minutes until slightly thickened-just enough to cling to the cake without running off.
15. Frost and : Finish
16. Once the cake is completely cool, I drizzle the ganache generously over the top, letting it cascade down the sides naturally. If I'm feeling extra, I sprinkle chocolate shavings, a pinch of espresso powder, or even some cocoa nibs for texture.
17. Let the ganache set for about 15 minutes before slicing (if you can wait that long).
18. My Tips for : Best Results
19. Swirl lightly
20. : Too much swirling will muddy the batter. You want visible brownie ribbons.
21. Room temp ingredients
22. : Especially the butter, eggs, and sour cream-this helps everything blend smoothly.
23. Use good chocolate
24. : It makes a big difference in the ganache flavor and texture.
25. Let the cake cool completely

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

Original recipe: <https://chefmaniac.com/this-brownie-swirled-pound-cake-with-baileys-ganache-is-pure-decadence-in-every-slice/>