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# Falcon Fan's Chocolate Birthday Cake

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Categories: Desserts

Source: Adapted from Maida Heather's "Book of Great Desserts", "Palm Beach Chocolate Tube Cake"



Servings: 12

Cooking Time: 1 hour

Internet address:

<http://www.rockinrs.com>,

<http://boisefoodieguild.wordpress.com>

Preparation Time: 45 minutes

Start to Finish Time: 2 hours 15 minutes

Author Note: This recipe may be a Palm Beach recipe but it is definitely not on the South Beach Diet. Made for Margaret Gunnell for her birthday in 2009.

## Ingredients

2 c Cake Flour

c Cocoa

1 t Baking Powder

lbs Butter

1 c Boiling Water

2 c Sugar

1 t Vanilla extract, real vanilla

2 Eggs, separated

pinch Salt

1 t Baking Soda

c Sour Cream

Chocolate Ganache

8 oz Bittersweet chocolate, roughly chopped or semi-sweet

c Heavy cream

## Procedure - Cake

Pre-Heat oven to 350 °F. Butter a Bundt Pan and dust with cocoa

Sift the cake flour, ½ cup of cocoa and the baking powder. Set aside.

Combine the butter with the boiling water. Mix to combine.

Beat the sugar and the vanilla together. Separate the eggs and add the yolks to the sugar mixture.

Beat the egg whites with a pinch of salt until they form soft peaks.

In a mixer bowl, add the sugar mixture and the butter with water. Add the baking soda and the sour cream and mix on low speed while adding the flour mixture. Fold in the egg whites and pour into the prepared Bundt Pan.

Bake for 1 hour or until a cake tester comes out dry and the top of the cake springs back.

## Procedure - Ganache

In a heavy double boiler, melt the chocolate and the cream. Pour over the cake and let set.