Chocolate Pound Cake with Chocolate Ganache by Lynn's Recipes

Lynn demonstrates how to make a simple Chocolate Pound Cake with Chocolate Ganache. A great and easy dessert or afternoon snack.

Ingredients:
Cake:

- 1 cup flour
- 1 teaspoon salt
- ¾ cup cocoa
- 2 ounces chopped chocolate
- 1/3 cup boiling water
- 1 cup butter, softened
- 1-1/4 cup sugar
- 5 eggs

Chocolate Ganache:

- 3 ounces chopped chocolate
- ½ cup heavy whipping cream

Grease a 9x5" loaf pan and line it with parchment paper. Set aside

Preheat oven to 325°.

In a mixing bowl, whisk together the flour and salt. Set aside.

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Place the chopped chocolate n a heatproof bowl and pour boiling water over the chocolate to melt, then stir in the cocoa and set aside to cool for a few minutes.

Mix the butter and sugar until it's fluffy, add the chocolate and cocoa mixture and mix well.

Add eggs, once at a time, and mix well after each addition.

Gradually add the flour mixture into the wet ingredients and mix well.

Spread the batter into the prepared pan and tap gently a few times on the counter to make sure any air bubbles are gone.

Bake for 60-70 minutes in the preheated 325° oven. It is done when a toothpick or cake tester inserted in the center of the cake comes out clean -- don't over bake or I will be dry.

Let it cool a few minutes in the pan, and then turn it out on a cooling rack to cool completely.

Make the chocolate ganache while the cake is cooling.

Heat the heavy whipping cream until just steaming and then add the chocolate and whisk until the chocolate is melted and it is a smooth and glossy mixture. Spread it over the cake.

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