



ORANGE
GLAZED
COCOA
BUNDT CAKE



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“ The Bundt cake recipe is an adaptation from one of my favorite cookbooks. It is rich and appeals to the chocolate lover in all of us. ”





SERVES
6

ORANGE GLAZED COCOA BUNDT CAKE

INGREDIENTS

- **1/3 cup** butter, softened
- **2/3 cup** sugar
- **2** large eggs
- **1 tsp** vanilla extract
- **3/4 cup** sour cream
- **2 cups** flour
- **2/3 cup** cocoa
- **1/2 tsp** salt

- **2 tsps** baking soda
- **1 cup** buttermilk or sour milk

VANILLA GLAZE INGREDIENTS

- **2 cups** powdered sugar
- **1/4 cup** melted butter
- **3 tsps** water
- **1 tsp** of good vanilla

- 1 Heat oven to 350°F/180°C degrees, grease and flour fluted tube pan
- 2 Beat butter, sugar, eggs, and vanilla until light and fluffy
- 3 Stir in sour cream together with the flour, cocoa, and salt
- 4 Stir baking soda into buttermilk in medium bowl and add the dry ingredients and milk alternately to the butter mixture
- 5 Beat 2 minutes at medium speed and pour into pan
- 6 Bake for 50 minutes or until wooden pick comes out clean and allow to cool in pan 10 minutes before removing
- 7 Mix all the glaze ingredients in a bowl
- 8 Let the cake cool completely before drizzling the glaze over the cake and wait for big smiles!



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#IMEXRECIPES