

Chocolate Pound Cake

By Carrie Wong

2 1/2 cups all-purpose flour
3/4 cup Dutch processed cocoa powder – extra for pans
1/2 teaspoon salt
8 large eggs, at room temperature
2 egg large yolks, at room temperature
1 tablespoon pure vanilla extract
12 ounces unsalted butter (3 sticks), room temperature
2 1/2 cups sugar
6 ounces bittersweet chocolate, roughly chopped

Place a rack in the middle of the oven and preheat to 350 degrees F. Butter and cocoa two loaf pans.

Sift the flour, cocoa, and salt into a medium bowl. Whisk the eggs, yolks and vanilla, together into a bowl and set aside.

In a heavy duty mixer, beat the butter with the paddle attachment, on medium speed for 1 minute, or until smooth. Gradually pour in the sugar, 1/4 cup at a time, until the butter begins to lighten, about 3 minutes. Scrape down the sides of the bowl with a rubber spatula and beat, on medium-high, until light and fluffy, about 4 minutes more.

Adjust the mixer's speed to its lowest setting. Add 1/2 of the flour mixture and mix until completely absorbed before adding the rest. Scrape down the sides of the mixer then beat on medium-high for 30 seconds more.

Adjust again to low speed and add half the egg mixture, mix until blended and smooth. Add the remaining egg mixture and beat until almost blended. Remove the bowl from the mixer, and fold in the chocolate by hand. Take care not to over mix the batter.

Spoon the batter into the prepared pans and smooth the top with a spatula. Bake until a toothpick inserted into the center comes out clean, about 1 hour.

Cool the cake in the pan, on a rack for 10 minutes. Turn the cake out of the pan, and cool right side up on a rack. If not serving the same day, wrap in plastic wrap and store at room temperature. Cake can be frozen for 1 month.