



# Chocolate Bundt Cake with Brown Sugar-Walnut Layer

NIBBLEDISH CONTRIBUTOR

## Ingredients

Serves 8

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1 ¼ cups all purpose flour

½ cup cocoa

¼ tsp salt

1 tsp baking soda

1 tsp baking powder

2 tbsp butter, melted

2 tbsp canola oil

2 eggs

2 egg whites

1 ½ cups plain yogurt (sour cream could be used too)

2 tsp vanilla extract

¾ cup sugar

2 ounces of dark chocolate

1 tbsp powdered sugar-optional

Walnut Layer

1/3 cup chopped walnuts

1/3 cup brown sugar

2 tbsp butter, melted

## Instructions

Preheat oven to 350 and spray bundt pan really well if you don't want to have what I had in the end, it had separation issues.

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Whisk in a bowl the flour, cocoa, salt, baking powder and soda and then sift into another bowl. In another bowl, whisk melted butter and oil, and then add eggs and egg whites. Fold in yogurt (or sour cream), vanilla extract and sugar. Melt the chocolate in the microwave in 30 second intervals, stirring after each interval. Fold it into the batter. Add dry ingredients and stir until combined, don't over-stir the mix. Mix the melted butter, walnut and brown sugar together. Pour half of the batter into the pan and place the walnut layer on top of the batter and then top it with the remaining batter.

Bake 35-45 minutes, until a toothpick comes out clean. Cool on wire rack in the pan for 15 minutes and then, flip it over on the rack. If it doesn't come out, run a knife around the sides to help release. Remember, it still tastes great if it doesn't come out clean and that it will work next time....that's what I told myself. Top with the powder sugar by dusting it around if you wish.