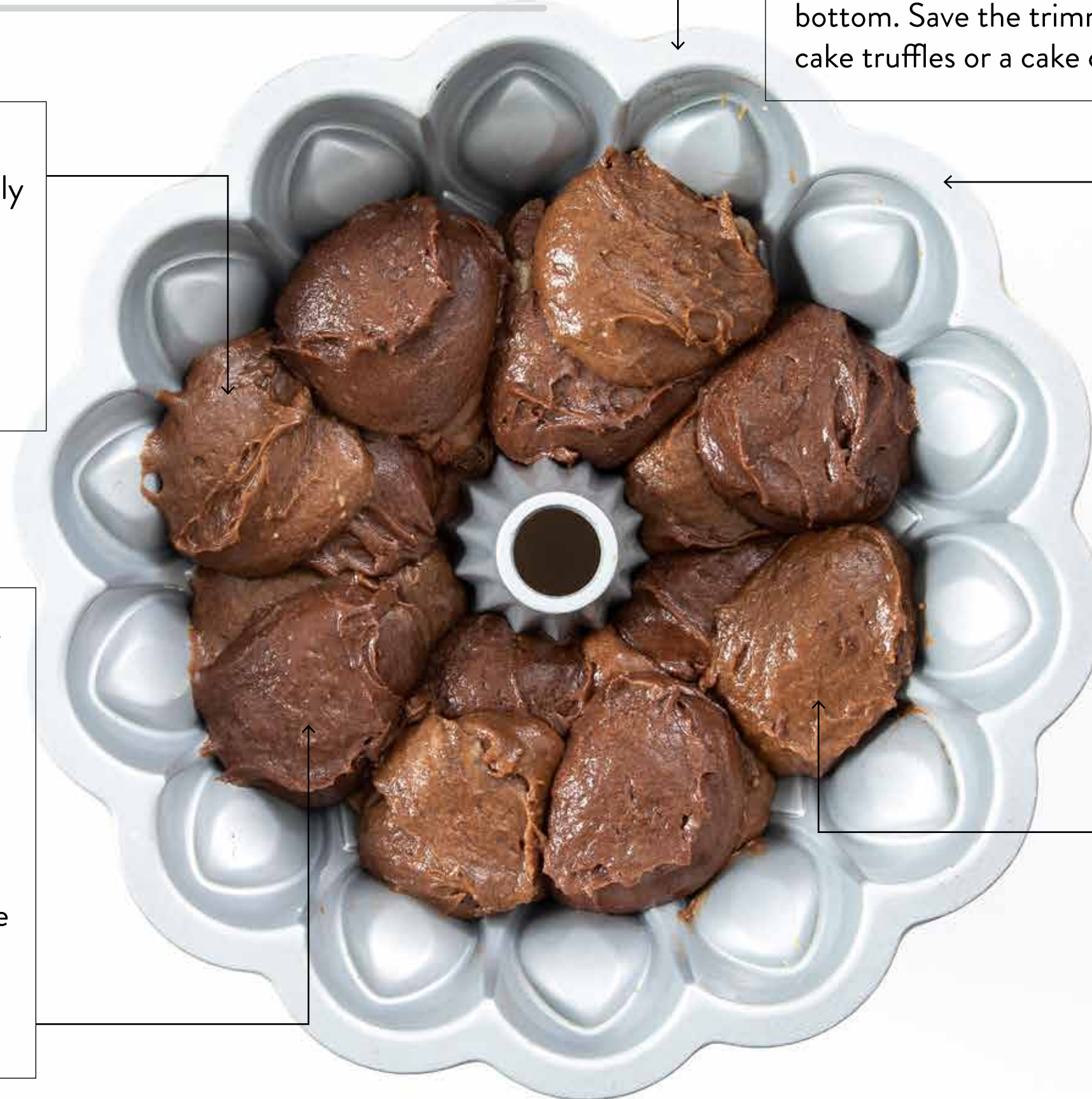


bake FROM SCRATCH™  
**BUNDT**TOLOGY



To give this Bundt its beautiful two-tone swirl interior, alternately scoop the two chocolate batters using 2 (2½-tablespoon) spring-loaded scoops. It should look like a checkerboard pattern within your pan.

How did we get two distinct hues from two cocoa batters? The secret lies in the cocoa itself. Natural unsweetened cocoa powder is lighter in color than Dutch process cocoa powder. Dutch process cocoa powder has been alkalized, meaning it is made less acidic, causing the natural pigments in the cocoa to darken significantly.

Some Bundts bake with a bit of doming, and that's perfectly OK. But for a cake that sits flat, simply use a serrated knife to shave off this rounded bottom. Save the trimmed pieces of cake to make cake truffles or a cake crumb topping!

Place an oven-safe wire rack directly on your oven rack to create a sturdy, crosshatched surface to help keep this intricate Crown Bundt Pan level and stable while baking.

We added cinnamon and ancho chile powder for a spiced twist, but feel free to swap in other chocolate-friendly flavors like chai spice, peppermint extract, orange zest, almond extract, and more.