



## Mocha Chocolate Chip Pound Cake

*Recipe by Cheryl Gregorich*

### Ingredients:

Makes one 9 inch pound cake

8 ounces Unsalted butter, room temperature

4 ounces Coconut Oil

3 C Sugar

5 Eggs

½ C Cocoa

3 C AP Flour

2 tsp Baking Powder

1 ¼ C Buttermilk

1 tsp Vanilla Extract

2 T Coffee Extract

1 C Chocolate Chips

½ t Salt

### Method:

1. Grease and Dust with Cocoa a 9 inch Bundt Pan. Preheat oven to 350°
2. Cream the sugar and butter until fluffy
3. Add eggs one at a time until combined. Add vanilla and coffee extract. Mix until combined
4. Combine all dry ingredients in a separate bowl
5. Add wet and dry ingredients to creamed egg and sugar mixture, alternating dry ingredients with buttermilk beginning and ending with dry ingredients, until just mixed through. DO NOT overmix!
6. Toss chocolate chips with a dusting of flour and gently fold into the mix. Mix until combined.
7. Pour batter into prepared pan and bake at 350° for 1 hour. While the cake is baking, make the glaze.
8. Let cool, take out of pan and pour warm glaze over bundt cake.

### Glaze:

12 ounces chocolate chips

1 C heavy cream or Coconut Milk

1 T coffee extract

1. Put chocolate chips in a bowl
2. Heat heavy cream in a pan until almost boiling
3. Pour over chocolate chips and add extract
4. Stir with whisk until combined

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