



## Chocolate, Nut and Cinnamon Swirl Cake

### Chocolate mixture

- \* 50g bittersweet chocolate
- \* 55g granulated sugar
- \* 1 tsp ground cinnamon
- \* 150g pecans
- \* 3 tbsps light brown sugar

### Cake batter

- \* 300ml sour cream
- \* 450g sifted flour
- \* 1½ tsp baking powder
- \* 1½ tsp vanilla extract
- \* 175g unsalted butter, slightly firm
- \* 280g cups caster sugar, divided into 225g and 55g
- \* ½ tsp baking soda
- \* ½ tsp salt
- \* 4 large eggs, separated
- \* 55ml milk

1. Preheat oven to 180°. Butter a 25cm Bundt pan and dust with flour, shaking out the excess.
2. Blitz chocolate and nut mix in a food processor until nuts are finely chopped. Set aside.
3. Stir together sour cream and baking soda in a small bowl. Set aside.
4. Beat butter. Add 225g sugar, 1-2 tablespoons at a time.
5. Sift together flour, baking powder, and salt.
6. Add egg yolks and vanilla, to creamed butter and sugar, a little at a time.
7. Stir the milk into the sour cream mixture.
8. Mix the flour etc (in 3 parts) and the sour cream mixture (in 2 parts), mixing just until blended after each addition.
9. In another bowl, beat egg whites on medium speed until frothy. Increase mixer speed to medium-high, and whip until soft peaks form. Add remaining 55g sugar, a tablespoon at a time.
10. Fold the egg whites into the batter.
11. Spoon about one-third of batter into prepared pan. Sprinkle about one-third of the chocolate mixture evenly over the batter. Cover with half of remaining batter, and smooth evenly without disturbing the chocolate layer. Sprinkle with remaining chocolate mixture. Cover with remaining batter. Marbleize batter using a table knife cutting almost to the bottom of the pan.
12. Bake 50 - 60 mins. Cool 20 min. Turn out.
13. And, should you have a disaster turning your cake out, cover with chocolate melted with a tablespoon of butter.