



# RECIPE

## rhino

♥ recipes worth sharing

# Chocolate Pound Cake

### Description:

This Chocolate Pound Cake brings back fond memories of my years working with Sandra, a nurse at Asheville Internal Medicine. Sandra would bring her homemade pound cakes to the office during the Christmas season when I came in to provide lunch, and she generously shared her recipes with me because she knew how much I enjoyed them. Rich, buttery, and full of classic chocolate flavor, this cake is a treasured reminder of Sandra's kindness and those wonderful holiday lunches we shared.

### INGREDIENTS

#### Chocolate Pound Cake

- 3 cups granulated sugar
- 2 sticks (1 cup) butter, softened to room temperature
- ½ cup Crisco shortening
- 5 large eggs, room temperature
- 3 cups all-purpose flour
- 4 tablespoons unsweetened cocoa powder
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup milk, room temperature
- 1 tablespoon pure vanilla extract

#### Optional Garnish

- Powdered sugar, for dusting

### RHINO TIP



Because this pound cake starts in a cold oven, do not preheat it. Place the filled pan in the oven first, then set the temperature to 325°F. Avoid opening the oven door during the first hour so the cake can rise and bake evenly.



PREP TIME  
25 min



COOK TIME  
1 hr 25 min



TEMPERATURE  
325°F



YIELD  
16 servings

### STEP-BY-STEP INSTRUCTIONS

1



#### Prepare the pan.

Thoroughly grease and flour a 10-inch tube pan, making sure to coat the center tube and all sides of the pan. Do not preheat the oven.

2



#### Cream the butter, shortening, and sugar.

Using an electric mixer, beat the softened butter, Crisco shortening, and granulated sugar together until light and fluffy.

3



#### Add the eggs.

Add the eggs one at a time, beating well after each addition and scraping down the sides of the bowl as needed.

4



#### Combine the batter.

In a separate bowl, whisk together the flour, cocoa powder, baking powder, and salt. Add the dry ingredients to the creamed mixture alternately with the milk, beginning and ending with the dry ingredients. Mix only until combined.

5



#### Add the vanilla and fill the pan.

Add the vanilla extract and mix just until evenly incorporated. Spoon the batter into the prepared tube pan and smooth the top.

6



#### Bake, cool, and serve.

Place the cake in a cold oven, then set the temperature to 325°F. Bake for 1 hour 25 minutes, or until a wooden pick inserted near the center comes out clean. Cool the cake in the pan for 10–15 minutes, then carefully turn it onto a wire rack and allow it to cool completely. If desired, dust lightly with powdered sugar just before serving.

### TIPS & VARIATIONS

#### 1. Warm It Slightly



Warm individual slices for a few seconds before serving to soften the cake and deepen its buttery chocolate flavor.

#### 2. Lightly Toasted Slices



Toast thick slices in a skillet with a little butter for crisp edges and a warm, tender center.

#### 3. Serving Idea



Serve with fresh strawberries, whipped cream, vanilla ice cream, or a drizzle of warm chocolate sauce.

#### 4. Freeze for Later



Wrap the completely cooled cake or individual slices tightly and freeze for up to 3 months. Thaw at room temperature before serving.

#### 5. Storage



Store the cake tightly covered at room temperature for up to 3 days or refrigerate it for up to 5 days. Bring refrigerated slices to room temperature before serving.



Family favorites, one recipe at a time.

