

I'm a PTA Mom.

Seriously, y'all. I think I'm a PTA mom today. I got up early (9am HA!) and went to work on desserts for my work holiday party. I know what you're thinking. What holiday are you celebrating at the end of January. It's hard to have any sort of holiday party in or around December at a restaurant. It's too busy to close early in December. What usually happens is the party gets moved to a slower, calmer time...ie the end of January. Somehow? I've become the dessert guy. I totally love that, but this morning? I got a little out of control. Make that a little over inspired. I made cake balls AND a root beer bundt cake. Can somebody adopt a Kindergartener for me? I need somebody to make desserts for. It might as well be a Kindergarten class. You got a bake sale? I'm a couple of cats away from being your crazy neighbor lady today.

I'll share the bundt cake recipe with you today. I'll share the cake balls with you soon. That'll be a very special JewHungry post. They're delicious and amazing and deserve their own post. Be patient my friends! Besides, you aren't a crazy cat lady like me...you're not going to make a bundt AND cake balls today. Right?

Can you tell I have a sweet tooth? Well, kinda. There was a time when I was afraid of the kitchen. The way I got myself to start using my oven for more than CD storage was by making desserts. Desserts are pretty. I like pretty things...so I started making them. Not to mention, people love it when you bring over a dessert. They're not that complicated (usually) and everybody needs a little cake in their life.

Root Beer Bundt Cake!

The Cake:

2 cups root beer (DON'T USE DIET!!!)

1 cup dark unsweetened cocoa powder

1 stick of unsalted butter, cut into small slices

1 1/4 cups granulated sugar

1/2 cup firmly packed dark brown sugar

2 cups all-purpose flour

1 1/4 teaspoons baking soda

1 teaspoon salt

2 large eggs

Root Beer Fudge Frosting:

2 ounces dark chocolate (60% cacao) melted and cooled slightly

1 stick unsalted butter softened

1 teaspoon salt

1/4 cup root beer

2/3 cup dark unsweetened cocoa powder

2 1/2 cups confectioners' sugar

How do I make it???

Preheat the oven to 325 degrees. Spray the inside of a 10-inch bundt pan with nonstick cooking spray...or you could do the whole butter and flour method making sure to knock out the excess flour.

In a small saucepan, heat the root beer, cocoa powder, and butter over medium heat until the butter is melted. Add the sugars and whisk until dissolved. remove from the heat and let cool.

In a large bowl, whisk the flour, baking soda, and salt

together.

In a small bowl, whisk the eggs until just beaten, then whisk them into the cooled cocoa mixture until combined. Please please PLEASE! make sure that your cocoa mixture is cooled enough. If it isn't? You'll end up with scrambled eggs in a chocolate sauce. That ain't right or tasty...so be patient! THEN...gently fold the flour mixture into the cocoa mixture. the batter will be slightly lumpy--don't overbeat it or you'll make yourself a tough cake.

Pour your batter into the prepared pan and bake for 35 to 40 minutes...when it's done...test it with a sharp knife inserted into the cake, when the knife comes out clean...you know you're done. Please make sure to let your cake cool all the way before you remove it from the bundt pan. My cake came out a little ugly today because I'm maybe kinda sorta impatient...so I turned it over too early and the top of my cake stayed in the bundt pan. I had to give it a little plastic surgery with some carefully placed frosting. I'm hoping that it tastes so good that nobody notices that she's ugly. You should also gently loosen the sides of the cake from the pan before you turn it over onto a plate...that helps her come out all pretty too!

The Frosting?

Put all of the ingredients in a food processor. Pulse in short bursts until the frosting is shiny and smooth. Use a spatula to spread the fudge frosting over the crown of the bundt in a thick layer. Don't try to make it look too pretty. It's a bundt afterall...it's ok to be creative with the frosting. Let the frosting set before serving...