Hanna's Chocolate Bundt Cake

Preheat oven to 325ºF

Extra butter for greasing pan
Unsweetened cocoa powder for dusting pan
4 oz. unsweetened baking chocolate
2 cups all-purpose flour
1 tsp. baking soda
½ tsp. salt
¾ cup butter
1 cup granulated sugar
¾ cup packed brown sugar
3 eggs
2 tsp. vanilla
1½ tsp. vanilla
1¼ cups water
Powdered sugar

1 - *Generously* grease a 10-inch Bundt pan with butter.

2 - Sprinkle unsweetened cocoa powder in the pan, tilting and shaking until the entire inside of the pan is coated with cocoa.

3 - Carefully chop unsweetened baking chocolate and place in microwave safe bowl. Microwave in 30 second bursts, stirring in between, until melted.

4 - In a mixing bowl, stir together flour, baking soda, and salt.

5 - In a stand mixer, cream together butter, granulated sugar, and brown sugar.

6 - Add 3 eggs, one at a time, beating until combined after each.

7 - Add melted chocolate and vanilla and mix thoroughly.

8 - Alternately add flour mixture and water, beating after each addition until combined.

9 - Pour batter into pan and spread evenly.

10 - Bake 55 to 60 minutes or until a toothpick inserted near the center comes out clean.

11 - Cool in pan for 10 to 15 minutes. Then invert onto serving dish and allow to cool completely.

12 - Dust with powdered sugar and serve.

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