

Our State eats

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Chocolate Prune Cake

Yield: 14 servings.

- 1½ cups prunes, pitted and chopped
- 1 teaspoon baking soda
- 1 cup boiling water
- 2 sticks salted butter, softened
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 4 tablespoons cocoa powder
- Powdered sugar (for garnish)

Preheat oven to 350°. Prepare Bundt pan with cooking spray and set aside. In a mixing bowl, sprinkle baking soda over prunes and toss. Add boiling water to prunes and allow to cool.

In a mixing bowl (or food processor), cream butter and sugar together until light and fluffy. Add eggs one at a time. Add prune mixture, and mix for 15 seconds.

Sift together flour and cocoa powder. Gradually add to wet ingredients, until flour and cocoa powder are incorporated.

Pour into Bundt pan and bake for 40 to 50 minutes. Remove pan from oven and let cool. Place cake onto plate and sprinkle with powdered sugar.



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