

Buttermilk Chocolate Bundt Cake

Introduction

Buttermilk Chocolate Bundt Cake is a rich, moist, and perfectly balanced dessert that celebrates everything great about classic baking. It’s deeply chocolatey, soft in texture, and topped with a silky ganache frosting that makes each slice feel indulgent. Buttermilk gives the crumb a light tang and tenderness, while vegetable oil ensures every bite stays moist for days. This recipe delivers professional bakery results in your own kitchen. If you’ve loved the smooth texture of the [Famous Lemon Pound Cake](#), this chocolate version will steal your heart with its velvety crumb and deep, satisfying flavour.

The Secret to Perfect Chocolate Cake

The Role of Buttermilk

Buttermilk adds acidity, which reacts with baking soda to create a soft and fluffy crumb. It also enhances the chocolate flavour, cutting through richness with a gentle tang. The result is a cake that feels luxurious but not overly heavy.

Why Hot Water Works Wonders

Adding hot water near the end of mixing “blooms” the cocoa powder, unlocking its full depth of flavour. This step ensures your cake tastes like real chocolate rather than cocoa powder alone.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 5 minutes](#)
- Yield: [12 servings 1x](#)

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Description

This Buttermilk Chocolate Bundt Cake is rich, moist, and deeply chocolatey, finished with a smooth ganache glaze. Perfect for any occasion and always crowd-pleasing.

Ingredients

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Scale

1x

2x

3x

- ☐ 2 large eggs
 - ☐ 1 egg yolk
 - ☐ 1? cups buttermilk, room temperature
 - ☐ 1 cup + 2 tablespoons vegetable oil
 - ☐ 1 tablespoon vanilla extract
 - ☐ 2½ cups + 2 tablespoons all-purpose flour
 - ☐ ¾ cup unsweetened cocoa powder
 - ☐ 2¼ cups granulated sugar
 - ☐ 1 teaspoon salt
 - ☐ 2½ teaspoons baking soda
 - ☐ 1? cups very hot water
 - ☐ 6 oz unsweetened chocolate, finely chopped
 - ☐ ½ cup unsalted butter
 - ☐ ½ cup half-and-half
 - ☐ ¼ teaspoon salt
 - ☐ 1½ teaspoons vanilla extract
 - ☐ 4 cups powdered sugar, sifted
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (176°C). Grease and flour a 12-cup Bundt pan.

2. In a mixing bowl, combine eggs, egg yolk, buttermilk, oil, and vanilla.
3. Add flour, cocoa, sugar, salt, and baking soda. Mix on low speed.
4. Stream in hot water slowly and mix for 1 minute.
5. Pour batter into the prepared pan and smooth the top.
6. Bake for 45–55 minutes or until a toothpick comes out clean.
7. Cool for 10 minutes in the pan, then invert onto a rack and cool completely.
8. For frosting: melt chocolate, butter, and half-and-half in 20-second microwave bursts, stirring between each.
9. Whisk in salt and vanilla, then gradually add powdered sugar until smooth.
10. Let the frosting sit for 3–5 minutes, then pour over the cooled cake.

Notes

Grease the Bundt pan thoroughly to prevent sticking.

Let the frosting cool briefly before applying.

Refrigerate leftover cake for up to 5 days or freeze unfrosted for 2 months.

- Prep Time: 20 minutes
- Cook Time: 45 minutes
- Category: Cake, Dessert
- Method: Baking
- Cuisine: American, Homemade

Nutrition

- **Serving Size:** 1 slice
 - **Calories:** 598 kcal
 - **Sugar:** 78 g
 - **Sodium:** 522 mg
 - **Fat:** 19 g
 - **Saturated Fat:** 12 g
 - **Unsaturated Fat:** 7 g
 - **Trans Fat:** 0 g
 - **Carbohydrates:** 107 g
 - **Fiber:** 5 g
 - **Protein:** 8 g
 - **Cholesterol:** 74 mg
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Did you make this recipe?

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Key Ingredients for Success

Cocoa, Flour, and Sugar

Unsweetened cocoa powder brings deep chocolate colour and taste, while flour provides structure. Granulated sugar balances the bitterness of cocoa and adds moisture by retaining water within the batter.

Buttermilk, Oil, and Vanilla

Buttermilk keeps the cake light, vegetable oil ensures it stays moist, and vanilla enhances every flavour note. Combined, they create a cake with tender texture and rich aroma.

Step-by-Step Baking Process

Making the Batter

1. Preheat oven to 350°F (176°C).
2. Grease and flour a 12-cup Bundt pan generously, then set aside.
3. In a large bowl, mix eggs, egg yolk, buttermilk, oil, and vanilla until smooth.
4. Add flour, cocoa powder, sugar, salt, and baking soda. Mix on low speed until partially combined.
5. Slowly stream in hot water while mixing on low speed. Continue for 1 minute after the water has blended in.
6. Pour the batter into the prepared Bundt pan and smooth the surface.

Baking and Cooling

Bake for 45–55 minutes, or until a toothpick inserted in the centre comes out clean. Allow the cake to cool in the pan for 10 minutes, then invert onto a wire rack. Cool completely before adding frosting or glaze.

Making the Ganache Frosting

Preparing the Frosting Base

Combine chopped chocolate, butter, and half-and-half in a microwave-safe bowl. Heat in 20-second bursts, stirring between each until smooth. It may look grainy at first—don't worry, it'll smooth out when the powdered sugar is added.

Finishing the Frosting

Whisk in salt and vanilla. Gradually add sifted powdered sugar, whisking until glossy and smooth. Let the frosting rest for 3–5 minutes before pouring over the cooled cake. The slightly thickened glaze clings beautifully to the surface.

Expert Baking Tips

Grease the Pan Generously

Bundt pans have detailed designs that can cause sticking. Use butter or shortening followed by flour, or a nonstick baking spray with flour for the best results.

Don't Overmix

Mixing too long after adding flour can create a dense cake. Once everything is combined, stop mixing and use a spatula to finish folding the batter.

Serving and Variations

Classic Serving Style

Pour the ganache evenly over the cooled cake and let it drip naturally down the sides. Dust lightly with cocoa or powdered sugar for a simple yet elegant finish. Serve with whipped cream or fresh raspberries for contrast.

Fun Variations

Add a teaspoon of instant espresso powder to intensify the chocolate. For a twist, drizzle white chocolate over the dark ganache for a marbled effect. You can even top the cake with chocolate curls for extra flair.

Storage and Freezing

How to Store

Because the frosting contains dairy, refrigerate the cake in an airtight container for up to five days. Let it come to room temperature before serving so the texture softens again.

Freezing the Cake

Freeze unfrosted cake for up to two months. Wrap tightly in plastic wrap and foil. Thaw overnight in the fridge, then frost just before serving for a fresh, glossy finish.

Baking and Presentation Tips

Choose the Right Pan

Use a heavy metal Bundt pan for even heat distribution. Avoid silicone pans—they don't conduct heat as well and can leave the cake underbaked in spots.

Professional Finish

For a stunning presentation, drizzle ganache slowly with a spoon, allowing it to flow over the edges naturally. The glossy chocolate sheen gives the cake a bakery-quality look every time.

FAQs

Why use oil instead of butter?

Oil stays liquid even when chilled, which helps the cake remain moist longer. It also creates a smoother crumb that feels velvety rather than dense.

Can I use sour cream instead of buttermilk?

Yes, but mix it with a tablespoon of milk to thin it slightly. The cake will have a richer texture and a tangier flavour.

Can I make the frosting ahead?

You can prepare it a few hours in advance, but store it at room temperature. Whisk before using to restore smoothness.

Can I freeze the frosted cake?

Yes, but freeze it uncovered until solid, then wrap in plastic and foil. This prevents the frosting from smearing during storage.

Conclusion

The **Buttermilk Chocolate Bundt Cake** is everything a chocolate cake should be—rich, tender, and irresistibly moist. Buttermilk and oil guarantee the perfect crumb, while hot water enhances the cocoa's deep flavour. The glossy ganache glaze adds elegance, making this dessert as beautiful as it is delicious. Whether for a special event or a quiet evening treat, this cake proves that simplicity and precision can create showstopping results. One slice is never enough—it's the kind of chocolate cake that keeps you coming back for more.