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Chocolate chip pound cake recipe paula deen

01/01/2004 I have a dessert business - a few customers asked for a chocolate pound cake for the holidays. After experimenting with several cookbooks, I tried Shelley's recipe. What a success. This cake is very moist, rich and has the best chocolate taste. After making the cake 2-3 times, I made a few minor changes. I cream the butter and sugar for 5 minutes (with a stand mixer; more with a hand mixer) and stir for 30 seconds after adding each egg. I can adjust the amount of coffee depending on the customer, but 2 teaspoons is perfect. I use a dark 12 cup, 10 inch bundt pan and should reduce the baking temperature to 300 and bake for 70 minutes. Sometimes, I bake a cake for 285 for 75-80 minutes and it's wonderful - not a burning or dry chocolate taste. I usally icing the cake with one of the satin chocolate glazes on this site or dust with powdered sugar. It's fun to fill the center of the cake with either whole raspberries or strawberries and serve. I agree with other reviewers that this cake is better the next day or even after cooling (wrap a very well-cake will pick up the smells of the fridge). It freezes perfectly. That's a great recipe. 12/24/2005 Excellent recipe! I dipped the coffee and put in 1/4 cup extra buttermilk (! also made my own buttermilk with milk and lemon juice). Cut back on sugar 1/2 cup, it was pefectically sweet. I used Ghiradeli cocoa, which added to the great taste. Frozen with my own white chocolate glaze and it's Christmas Eve! 08/15/2007 Of all the reviews, I thought this cake would come out with a very intense chocolate taste, but I was disappointed. The chocolate taste was very mild. The dough was delicious; I could have sat down with a spoon and a glass of milk and just ate a bowl of it. And I had to. While I followed the recipe accurately, and used a 10-inch bundt pan, the dough overflowed the pan during the baking process. Luckily, I put the pan on a baking sheet, so I didn't have to clean the oven. My husband asked me why I keep trying new recipes when my old standards are much better. I appreciated it 2 stars because of the overflow problem, but regardless of the lack of chocolate flavor, it is, after all, a cake, and of course edible. It won't be wasted, but I won't do it again. 01/06/2007 I don't write many reviews, BUT... I thought the best choco pound cake recipe was and I was wrong. This is the absolute best cake I've ever eaten. I put a satin glaze recipe on it and yum... My husband didn't eater the desert ate more of it than any cake I ever made. Oh, and I'm diabetic, so I did it twice with splenda, 2 c. white and 1 c. brown sugar splenda and I think he likes that even better. Thank you. 11/23/2008 This is the most amazing chocolate cake I've ever made, it won hands down with the whole family, that I have numerous orders/requests for more. It's dense fudge like a cake with only a hint of coffee to give it a good lift. I love this cake so much, I just had to go back to write more. Recently I thought it was such a beautiful cake- I wonder if it would work like vanilla/plain. I tried it and no surprises, it's divine!!! To replace cocoa for an extra 3/4 cup flour, discard the coffee, but add between 1/4cup and 2T hot water to the mix, keep everything else the same and voila you have a stunningly beautiful vanilla/simple cake that people will rave about for ages. The good thing about this cake is also that it keeps for a few days and still stays moist, just make sure you keep it in a sealed container and if it's warm make sure you keep it in the fridge, especially if you're going to ice it. Trust me, you won't be disappointed in this cake! Enjoy. C) 01/10/2005 It's die for. After a month, I baked it at least 6 times. People want a recipe and make me bake more! Mine only took about 45 minutes to bake however. The cake has a dense chocolate taste. I tried 1 teaspoon of instant coffee in Bailey Irish cream instead of water and used 3 teaspoons of vanilla extract and half vanilla bean. I also use 1 cup of milk and 1 tablespoon of vinegar instead of buttermilk. It smells as delicious as it tastes. The cake is good in itself, but it also works well with raspberry glaze... I stir without the sugar added raspberry jam with a little water, a teaspoon of corn and gelatin over low heat and let cool a little before spreading on top. The cake is very nice after one night at the refractor, but some of my friends love it, heated in the microwave also... they said it was moist and tasty. I'm baking it over and over again for sure. 05/25/2010 Perhaps it is simply a matter of individual tastes and taste preferences that explain the wide disparity of ratings and reviews for this recipe. I can only speak for myself, and as far as I'm concerned it's less than a mediocre cake even tho ' I'm sure it turned out exactly the way it should. The cake is just slightly chocolate in the first place and is kind of a light milk chocolate in color. When I want a chocolate cake I want CHOCOLATE not some wimpy facsimile. But that's not the biggest problem I have with this cake, which is that while it's fairly moist, it's just too tight. The compact is more like it with almost no crumbs to it at all. (Please note that I am very familiar with the proper cremation technique) I think the solution may be to cut the butter back to just one cup, but for me the cake does not have enough potential to tinker with the recipe. His life-saving was a chocolate ganache I topped it. 03/02/2003 I tried this for the first time this week, but did it twice already (at first with only two cups of sugar second with 2 1/2, which is just perfect for me. I also sprinkle a few semi-sweet choco chips on top. Except those I haven't changed It's soft it's really good and tastier than other chocolate cakes. Give it a shot! 11/13/2003 This is really the best chocolate cake I have ever had. I used Valrhona 100% Cocoa Plugra butter and 1/4 cup freshly brewed espresso. I also reduced the sugar to 2 1/2 cups and used all the buttermilk. It is very moist and chocolatey and definitely gets better the next day. Just dust the powdered sugar all you need. Thanks for the excellent recipe! 1 of 60 Chocolate Pound Cake III x98btg 2 of 60 Chocolate Pound Cake III mvendetti 3 of 60 Chocolate Pound Cake III jdavisaemt 4 of 60 Chocolate Pound Cake III Robert LahrRein Grant 5 of 60 Chocolate Pound Cake III blessedbyfour 6 of 60 Chocolate Pound Cake III DANIELLE BEATTY 7 of 60 Chocolate Pound Cake III Allen 8 of 60 Chocolate Pound Cake III alizajaafar 9 of 60 Chocolate Pound Cake III Pam Siegler Lutz 10 of 106 0 Chocolate Pound Cake III STELLA 11 of 60 Chocolate Pound Cake III Irene 12 of 60 Chocolate Pound Cake III Tracy 13 of 60 Chocolate Pound Cake III Rebecca Both 14 of 60 Chocolate Pound Cake III Jan 15 of 60 Chocolate Pound Cake III thejackal 16 of 60 Chocolate Pound Cake III EnablerKat 17 of 60 Chocolate Pound Cake III PAGECLIMB 18 of 60 Chocolate Pound Cake III r3na 19 of 60 Chocolate Pound Cake III SmileLifesGreat 20 of 60 Chocolate Pound Cake III Joyce Brian Woodcock Triple Ice Cream Flavor, Triple Fun. Advertising - Continue reading below Yield: 10 servings Total time: 5 hours 0 minutes 4 c. all-purpose flour, spoon and lined 4 teaspoons cornstarch 1 teaspoon baking soda 1 teaspoon kosher salt 1 1/2 c. (3 sticks) unsalted butter, melted and lightly chilled 1 1/2 c. dark brown sugar 1/2 c. granulated sugar 2 large eggs, plus 2 large egg yolks 4 teaspoon pure vanilla extract 3 c. bitter-chocolate chips 1 1/2 pt. vanilla-chocolate ice cream chip, softened 1 1/2 pt. chocolate and chocolate ice cream, softened 1 1/2 pt. Mint Chocolate Chocolate Ice Cream, softened chocolate sauce, topping This ingredient is a trading module created and maintained by a third party, and imported to this page. You can find more information about this and similar content on your website. Line 2 large baking pans with parchment paper. Whisk together the flour, cornstarch, baking soda and salt in a bowl. Beat the butter and sugar at medium speed with an electric mixer until combined. Beat in eggs, egg yolks and vanilla. Reduce the mixer speed to a minimum, and slowly add the flour mixture until just combined. Fold in the chocolate chips. Divide the dough into quarters. Click on the 4 6-inch drive; Place 2 discs on each prepared pan. Cool for 4 hours or up to 2 days. Preheat the oven to 325 degrees Fahrenheit. Bake cookies, rotating pans on While the edges are golden but still soft in the center, 20 to 24 minutes. Cool completely on the pans on the wire rack. Top 3 cookies with 1 flavor of each ice cream, spread around the edges; freeze 4 hours 24 hours. Stack the frozen cookies on a cake plate or dish, and top with the remaining cookies. Freeze until ready to serve. Allow to stand at room temperature before cutting, 10 to 15 minutes. Top with chocolate sauce before serving. After freezing, this tall and mighty cookie and cream cake should sit for a spell-15 or 20 minutes- at room temperature before slicing. When it comes time to chop, use a big chef's knife, heated under hot tap water. This content is created and supported by a third party and is imported to this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io Advertising - Continue reading below

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