

FEATHERLIGHT CHOCOLATE CAKE

makes: 10-12 servings

INGREDIENTS

1 1/2 sticks unsalted butter or margarine	1 1/4 teaspoons baking soda
1 3/4 cups sugar	3/4 teaspoon salt
2 eggs	1 1/4 cups ice water
1 teaspoon pure vanilla extract	5oz semisweet chocolate
2 1/4 cups sifted cake flour	1/2 cup heavy cream
1/2 cup good-quality cocoa powder	1 teaspoon vanilla

Preheat to 350 degrees F. Butter and flour a bundt pan or tube pan.

Cream the butter until light and fluffy. Mix in the sugar. One at a time, mix in the eggs, then the vanilla, occasionally scraping down the mixing bowl.

In another bowl, sift together the flour, cocoa powder, baking soda, and 3/4 teaspoon salt. Add 1/3 of the flour mixture; then 1/3 of the ice water. Repeat, mixing after each addition. Transfer the batter to the pan and bake until springy and dry, about 40 to 45 minutes.

Let cool in the pan on a rack, then carefully turn the cake out.

For glaze, combine cream and semisweet chocolate in small saucepan. Heat over low heat or in double boiler until chocolate is melted. Add more cream if glaze is too thick. Stir in vanilla. Drizzle over top of cake and serve.