

Chocolate Chocolate Chunk Bundt Cake

<http://userealbutter.com/2009/04/23/chocolate-chunk-bundt-cake-recipe/>
slightly modified from [The Kitchen](#)

8 oz. unsalted butter, room temperature
1 1/2 cups sugar
6 egg yolks
6 tbsps coffee liqueur
1 cup plain whole-milk yogurt
2 cups flour
1/2 cup unsweetened cocoa powder
2 tps baking powder (reduced to 1/2 tsp at 8500 ft.)
1 tsp baking soda (reduced to 1/4 tsp at 8500 ft.)
1 1/2 cups dark chocolate, coarsely chopped (leave some good chunks)
6 egg whites
1/2 tsp salt

Oven to 325°F. Beat the butter and sugar together until light and fluffy. Add one egg yolk at a time, mixing well after each addition. Mix in the liqueur and yogurt until combined. Add the flour, cocoa, baking powder, baking soda and chocolate into the bowl. Meanwhile, in a separate bowl, whip the egg whites with the salt to stiff peaks. Fold the egg whites into the chocolate batter and pour the contents into a well-buttered and sugared (or cocoa powder-dusted) 12-cup bundt pan. Bake for 35-40 minutes (or until center just passes the toothpick test). Remove from oven and let cool for another 30 minutes. Remove from the pan.