SOCK-IT-TO-ME CAKE

SERVINGS: MAKES ONE 12-CUP BUNDT CAKE OR 9-INCH TUBE CAKE

FILLING
1 cup pecans, finely chopped
¼ cup raw sugar
¼ cup gluten free flour blend, such as Steve’s GF Cake Flour
1 ½ tsp ground cinnamon
3 tbsp unsalted butter, melted
Pinch of sea salt

CAKE
1 ¾ cups cup-for-cup replacement gluten-free flour blend, such as Steve’s GF Cake Flour
2 tsp baking powder
½ tsp baking soda
1 tsp ground chia seeds
1 tsp ground cinnamon
½ tsp ground cardamom
1 tsp sea salt
½ cup (1 ½ sticks) unsalted butter, at room temperature, plus more for the pan
½ cup honey
¼ cup raw sugar
4 large eggs, at room temperature
2 tsp pure vanilla extract
1 ¼ cups plain yogurt or sour cream
2 tbsp chopped dark chocolate

When I was boxing, I would vow to go for an early knockout just to get back to my dressing room sooner to enjoy a slice of this delicious cake!”

DIRECTIONS:

1. Preheat the oven to 350°F. Lightly butter a 12-cup non-stick Bundt-style pan or 9-inch tube pan.

2. To make the filling: In a small bowl, combine the pecans, sugar, gluten-free flour, cinnamon, butter, and salt. Rub the ingredients between your fingers until the mixture is well blended and set aside.

3. To make the cake: Sift the gluten-free flour, baking powder, baking soda, ground chia seeds, cinnamon, cardamom and salt into a large bowl.

4. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, honey and sugar on medium-high speed until the ingredients are lightened in color, about 4 minutes. The raw sugar will break down, but some sugar granules will remain; this is okay. Add 1 egg and beat for 30 seconds, turn the mixer off, and scrape down the bowl and paddle with a rubber spatula. Add the remaining eggs one at a time, beating on medium-high speed for 1 minute after each addition, then add the vanilla and beat briefly to incorporate. Turn off the mixer and thoroughly scrape down the bowl, then beat again for 30 seconds.

5. Turn the mixer off, add ½ of the flour mixture, and beat on low speed until just incorporated. Add ¼ of the yogurt and mix on low speed until combined. Continue to alternately add the dry ingredients and the yogurt, mixing each until well blended before adding the next addition. When the ingredients have all been added, turn the mixer off, scrape down the bowl and paddle, and beat on medium speed for 30 seconds. Remove the bowl from the mixer and finish mixing by hand with a rubber spatula.

6. Scoop half the batter into the prepared cake pan and, using a small metal spatula, evenly distribute the batter to the edges of the pan and smooth the surface. Using a butter knife or metal spoon, scrape a ½-inch-deep circular indentation into the center of the batter and sprinkle the nut-sugar filling onto the batter. There will be lots of filling, but this is okay. Top the filling with the remaining batter and, using the metal spatula, smooth the top so it’s level. Use the spatula to dip into the center of the cake and run a single wavy line through the batter to distribute the filling, then smooth the top so it’s level again.

7. Bake for 35 to 45 minutes, until a cake tester inserted into the center of the cake comes out clean. Remove the cake from the oven and let cool in the pan on a wire rack for 15 minutes. Release the cake from the pan by flipping it upside down onto the rack. Set the rack over a baking sheet lined with parchment paper and let the cake cool completely.

8. Put the chopped chocolate in a heatproof bowl and set it over a pan of simmering water, making sure the bottom of the bowl doesn’t touch the water. Stir the chocolate often using a rubber spatula until it has fully melted, then use a large spoon to scoop up the chocolate and drizzle it over the cooled cake.

9. Serve the cake immediately or wrap well in plastic wrap and store in the refrigerator for up to 1 week or in the freezer for up to 1 month. Let the cake come to room temperature or wrap in aluminum foil and heat in a preheated 350°F oven for 10 minutes before serving.

Submitted By:
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