Tunnel of Fudge Cake

1 tbsp. Dutch-processed cocoa powder

1 tbsp. unsalted butter, melted

For the cake:

½ cup boiling water

2 oz. bittersweet chocolate, chopped

2 cups (10 oz.) all-purpose flour

¾ cup (2¼ oz.) Dutch-processed cocoa powder

2 cups (8 oz.) confectioners’ sugar

1 tsp. salt

5 large eggs, at room temperature

1 tbsp. vanilla extract

1 cup (7 oz.) granulated sugar

¾ cup packed (5¼ oz.) light brown sugar

20 tbsp. (2½ sticks) unsalted butter, at room temperature

For the glaze:

¾ cup heavy cream

¼ cup light corn syrup

8 oz. bittersweet chocolate, finely chopped

½ tsp. vanilla extract

Whisk together cocoa powder and melted butter.

Brush the inside of a bundt pan with the cocoa mixture.

Pour boiling water over chopped chocolate.

Let stand 1 minute. Whisk until smooth.

Combine flour, cocoa, powdered sugar and salt.

Combine eggs and vanilla.

Cream together sugar, brown sugar and butter in standing mixer.

Add in the egg mixture until just combined.

Add in the chocolate mixture and stir until combined.

Add dry ingredients.

Spread batter into prepared pan. Smooth with a spoon.

Bake 45 minutes at 350.

Cool 1 1/2 hours before inverting onto serving platter.

Cool 2 hours before slicing.

Combine cream, cornstarch and chocolate in saucepan for glaze.

Heat and stir until smooth. Stir in vanilla.

Remove from heat and allow to thicken for 30 minutes.

Drizzle over cake and allow to stand for 10 minutes to set.