Deep Chocolate Sour Cream Pound Cake

1 1/2 cups all purpose flour1/2 cup cake flour1 cup Dutch processed cocoa powder2 1/4 tsp baking powder1/2 tsp salt1 1/2 cups unsalted butter, softened2 1/2 cups caster sugar (I used 1 3/4 cups)4 large eggs2 tsp vanilla1 cup sour creamChocolate Glaze:1 cup whipping cream1 cup choc chips or 250g dark semi sweet chocolate (chopped)Boil whipping cream, take off heat and add in chocolate. Let it stand until melted, stir to smooth.

How to make it :

Pre-heat oven to 170dC and grease the inside of 10-inch Bundt pan, dust the pan with flour.Stir together the flours, cocoa powder, baking powder and salt in a medium bowl. Set aside.Use an electric mixture, beat butter at medium speed until very creamy, about 2 mins. Gradually beat in sugar. Increase speed to medium high, beat mixture until light and well blended, about 4 mins. Beat in eggs one at a time, mixing well after addition and scraping down the sides of the bowl as necessary.In a small bow, stir the vanilla into the sour cream. At low speed, add dry ingredients to the butter mixture in three additions, alternating with sour cream in two additions and mixing until blended.Pour into prepared pan, bake for 65 -75 mins or until cake is done. Cool cake in pan on wire rack for 15 mins.Invert cake onto the rack and let cool completely. Our glaze on cake. Suitable to serve warm or chilled.