THYME & TEMP

FALLEN CHOCOLATE CAKE

10 SERVINGS
45 MINUTES

INGREDIENTS

CAKE

1 stick of unsalted butter, cut into 1 inch pieces
3/4 cup of sugar, plus 2 tbsp for pan
10 oz of semi-sweet or bittersweet chocolate, coarsely chopped
2 tbsp of vegetable oil (we used coconut blend)
6 large eggs
2 tbsp of natural unsweetened cocoa powder
1 tsp of vanilla extract
3/4 tsp of kosher salt

FROSTING

8 oz of mascarpone
1 cup chilled heavy cream
3 tbsp of powdered sugar

INSTRUCTIONS

CAKE

Preheat the over to 350 degrees and prepare a 9″ springform pan with butter and a dusting of sugar.

Add chocolate, oil and 1/2 cup of butter to a large heat-proof mixing bowl. Place bowl over a saucepan of simmering water. Stir often until melted and combined. Remove bowl.

Using 4 eggs, separate whites and yolks into two different medium sized bowls. Add cocoa powder, vanilla, salt, 1/4 cup sugar and remaining 2 eggs to the bowl with yolks and whisk until the mix is smooth. Slowly add yolk mix while whisking into the chocolate mixture until blended completely.

Blend egg whites with an electric mixer until the whites are frothy. While mixer is running, slowly beat in the 1/2 cup of sugar and mix until firm peaks form. Carefully fold egg whites into the chocolate mixture in 2 additions, folding each addition entirely before you add the next.

Pour batter into your prepared springform pan, smooth out the top and sprinkle remaining sugar over the top.

Bake cake until the top rises, starts to crack, and the cake begins pulling for the edge of the pan (approx 35-45 minutes). Transfer baked cake to a cooling rack and let the cake cool entirely in the pan. During the cooling process, the cake will collapse in the center. This is where you will apply the frosting and berries.

FROSTING

Place all ingredients in a large mixing bowl and use an electric mixer at medium speed until soft peaks form. Removed cooled cake from pan and apply the whipped frosting to the top. Add berries.

Adapted from Epicurious