

Classic Chocolate Cake with Chocolate Ganache

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Original recipe and notes at www.devamadeo.com



Details:

Yield: an 8" 2 layers chocolate cake

Total time: 3 hours

Active time: 5 minutes to make the raspberry ganache, 5 minutes for making the ganache, 15 minutes for making the cake

Baking time: 27 minutes

Equipment: 2 - 8" cake pans, glass and ceramic bowls in different sizes

My Prep:

Ingredients:

Raspberry Compote

- Cold water - $\frac{1}{4}$ cup, 62g
- Cornstarch - $\frac{1}{2}$ TBSP, 5g
- Lemon juice - 1 TBSP
- Raspberries - 1 cup, 168g
- Natural granulated sugar (cane sugar) - 2 TBSP, 28g

Chocolate Ganache

- Butter (preferably organic European), barely softened at room temperature - 2 TBSP, 25g
- Semi-sweet chocolate chips - 2 cups, 320g
- Heavy cream - 2 cups, 450g
- Few drops of vanilla (optional)

Steps:

Raspberry compote:

Mix the $\frac{1}{4}$ cup/62g of cold water and the $\frac{1}{2}$ tablespoon/5g of cornstarch until dissolved. If using frozen raspberries, combine the 1 tablespoon/14g of lemon juice with these.

Add the previous mixture to a small pot. Place in the 1 cup/168g of raspberries, the lemon juice (if you haven't added in the step before) and the 2 tablespoons/28g of sugar. Gently mix and let it boil, then cook for 3 to 4 extra minutes, until you see the liquid is thickening. Retire from heat and let it cool.

Chocolate Cake

- Butter - 10 TBSP, 150g
 - Chocolate bar of 90g, between 70% and 85% cacao, roughly chopped - 1
 - Hot water - $\frac{3}{4}$ cup, 175g
 - Instant coffee granules (regular or instant) - 1 TBSP, 5g
 - All-purpose flour (preferably unbleached) - $1\frac{1}{2}$ cup (spoon and leveled), 250g
 - Cocoa powder (I used Dutch processed and highly recommended) - $\frac{1}{3}$ cup, 34g
 - Fine sea salt - $\frac{1}{2}$ Tsp, 3g
 - Baking powder - $1\frac{1}{2}$ Tsp, 7g
 - Cardamom (optional) - $\frac{1}{4}$ Tsp
 - Large eggs (preferably organic) - 3
 - Sour cream - $\frac{1}{2}$ cup, 125g
 - Vegetable oil - $\frac{1}{4}$ cup, 50g
 - Vanilla extract - 1 Tsp, 4g
 - Natural granulated sugar (cane sugar) - $\frac{3}{4}$ cup, 150g
 - Light brown sugar - $\frac{3}{4}$ cup, 150g
- Soaking syrup (optional):
- Water - $\frac{1}{4}$ cup, 50g
 - Natural granulated sugar - $\frac{1}{4}$ cup, 50g
 - Few drops of vanilla extract

My recipe highlights:

Extra notes:

Chocolate ganache:

Place the 2 cups/320g of semi-sweet chocolate chips with the 2 tablespoons/25g of butter in a large glass or ceramic bowl.

In a small sauce pan heat the 2 cups/450g of cream until gently simmering. Let it heat for 2 to 3 minutes until very hot, making sure it never boils rapidly. Pour over chocolate chips and butter, moving the stream around to making sure the cream is well distributed. Let it sit for 3 minutes.

With a silicon spatula stir until chips are fully melted and mixture looks glossy. Scrap the bottom of the bowl to make sure all chips are being incorporated. Let it cool down and thicken before using over cake, about 1 hour.

Classic chocolate cake:

Preheat oven to 350°. Grease with plenty of butter or line with parchment paper 2 - 8" cake pans.

Fill a large skillet with water halfway through and bring it to a gentle simmer. Place the chopped chocolate bar, the 10 TBSP/150g of butter, the $\frac{3}{4}$ cup/175g of hot water and the tablespoon/5g of coffee granules in a large glass bowl and place it on the water. Stir until fully melted and incorporated. Let it cool down slightly.

In a medium bowl combine the $1\frac{1}{2}$ cup/250g of flour, the $\frac{1}{3}$ cup/34g of cocoa powder, the $\frac{1}{2}$ Tsp, 3g of fine sea salt the $1\frac{1}{2}$ teaspoon/7g of baking powder and the $\frac{1}{4}$ teaspoon of cardamom (if using) with a hand whisk.

In a large mixing bowl mix the 3 eggs, the $\frac{1}{2}$ cup/125g of sour cream, the $\frac{1}{4}$ cup/50g of oil and the 1 teaspoon/4g of vanilla thoroughly. Add the $\frac{3}{4}$ cup/150g of granulated sugar and the $\frac{3}{4}$ cup/150g of light brown sugar and mix. Add the melted chocolate mixture and mix again. Add the flour mixture and if possible do it by sifting it through a large sieve.

Pour cake batter evenly on the 2 cake pans. Bake for 25 to 27 minutes. Prevent over-baking.

Retire from oven. Using a pastry brush, brush the cakes with the sirup after they have loose the steam but are still hot, 2 to 4 minutes after removed from oven. Let them cool about 10 minutes before removing from cake pans to a cooling rack.

Let the cakes cool completely before assembling. You can place them in the fridge for 20 minutes to speed up this process. This will actually help the ganache set faster when spreaded through the cake.

Soaking simple syrup (optional):

During the last 5 minutes of baking, combine the $\frac{1}{4}$ cup/50g of water with the $\frac{1}{4}$ cup/50g of sugar and some vanilla drops. Heat gently until sugar has completely dissolve and it's barely boiling. Swirl the pan once or twice to make sure sugar is well distributed. Remove from heat and let it stand by for when you take the cakes out of the oven. If for some reason it cool downs too much, gently heat it for 1 minute before soaking.

Assembling the cake:

Turn one cake upside down so you have that flat side up. Spread some chocolate ganache on top until you have a semi-thick layer of about $\frac{1}{4}$ ". Spoon on different points the raspberry compote, about 3 tablespoons total. Leave about 1" of the border clear. Fill with more ganache the gaps in between the compote.

Place on top the second cake, upside down as well. Cover with a semi-thick layer of ganache. Cover sides of the cake with a thin ganache layer, then start working towards a thicker layer with an offset spatula or a tablespoon until sides and top are well covered. Making swirls with a spoon for decoration.

If desired, arrange plenty of raspberries on top. Cake will be good out of the fridge at cool room temperature for 1 day. After that, store in the fridge well covered as much as you can. Press a dampened paper towel on any open cake area.

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