

BEATRIX[®]

TALL, DARK & HANDSOME CHOCOLATE CAKE, GLUTEN-FREE

Serving Size: One 8-inch Cake

INGREDIENTS FOR OUTER CAKE LAYER

- 2 Cups Semi-Sweet Chocolate
- 1 Stick Unsalted Butter
- 1 Teaspoon Vanilla Extract
- ½ Teaspoon Salt
- 6 Large Eggs
- ¾ Cup Granulated Sugar



INGREDIENTS FOR CAKE FILLING

- 2 Cups Heavy Cream
- 1 Cup Semi-Sweet Chocolate
- ¾ Teaspoon Vanilla Extract
- 4 Tablespoons Granulated Sugar
- 0.5 Gram Kappa Carrageenan (Optional!)



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METHOD FOR OUTER CAKE LAYER

1. Preheat the oven to 300°F.
2. Melt the semi-sweet chocolate, butter, vanilla, and salt over a double boiler.
Remove from heat and allow to cool slightly.
3. Separate the egg yolks into a medium mixing bowl, and the egg whites into the bowl of a stand mixer (or large mixing bowl).
4. Whisk the egg yolks and half of the granulated sugar until the mixture becomes pale yellow and thick. Set aside.
5. Whip the egg whites on low speed (or use a hand-mixer to whisk) until soft peaks form. Slowly add the remaining sugar until medium peaks have formed.
6. When the chocolate mixture has slightly cooled, add 2 tablespoons of the egg yolk mixture to the chocolate mixture, whisking to combine. Add the chocolate mixture into the remaining yolks, whisking until smooth.
7. Give the mixture several folds with a rubber spatula, then add the peaked egg whites and continue to fold until incorporated.
8. Immediately pour into a lightly greased, 8-inch cheesecake pan. Bake for 45 minutes. Rotate the pan and bake for another 15 minutes. Cake will rise in height and then collapse slightly.
9. Allow the cake to cool until room temperature.

METHOD FOR FILLING

1. In a small bowl, mix together the granulated sugar and kappa carrageenan and set aside.
2. Add the heavy cream, semi-sweet chocolate, and vanilla to a saucepan. Bring to a simmer and stir the entire time to avoid burning the chocolate.
3. Whisk in the sugar and kappa carrageenan mixture and continue to whisk for 1 minute as the mixture continues to simmer.
4. Immediately pour the mixture through a chinois and into the outer cake layer, until it sits ½ inch from the top.
5. Refrigerate overnight. Keep refrigerated until sliced and served.

