

14K CHOCOLATE CAKE

Serving Size: 6 - 8

TOOLS NEEDED

4 cake pans, 9"
Stand mixer
Offset spatula

INGREDIENTS FOR DEVIL'S FOOD CAKE

4 cups all-purpose flour
1 ½ cups cocoa powder
4 cups granulated sugar
1 teaspoon salt
1 teaspoon baking soda
4 cups brewed coffee, cooled
2 ¼ cups buttermilk
8 large eggs
2 teaspoons vanilla paste
2 ¼ cups canola oil

INGREDIENTS FOR CHOCOLATE MOUSSE

1 ½ cups milk chocolate, finely chopped
1 ¾ cups dark chocolate, finely chopped
2 cups heavy cream
2 ½ teaspoons powdered gelatin
1 cup water (divided)
5 large egg yolks
4 large eggs
2 cups granulated sugar
⅓ cup water
2 ½ cups heavy cream, whipped

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INGREDIENTS FOR CHOCOLATE GLAZE

- 2 $\frac{3}{4}$ cups heavy cream
- 1 cup corn syrup
- 3 cups granulated sugar
- 2 $\frac{1}{2}$ cups 100% dark chocolate, finely chopped
- 1 $\frac{1}{2}$ cups 64% dark chocolate, finely chopped
- 1 $\frac{1}{4}$ cups unsalted butter, softened
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon salt

DEVIL'S FOOD METHOD

1. In a large mixing bowl, combine the AP flour, cocoa powder, sugar, salt and baking soda. Stir gently to combine. Set aside.
2. Using a stand mixer with the whisk attachment, blend the brewed coffee, buttermilk, eggs, vanilla paste and canola oil until well combined.
3. Slowly add the dry ingredients to the wet ingredients while mixing continuously.
4. Line the 4 cake pans with parchment and spray with pan spray.
5. Divide the batter evenly amongst the four pans.
6. Bake at 350°F or approximately 30 minutes, until a toothpick inserted comes out clean.
7. Once baked, allow to cool and remove cakes from pans.

CHOCOLATE MOUSSE METHOD

1. Begin by whipping the cream until it reaches stiff peaks, then place it in the refrigerator to chill.
2. Hydrate the gelatin with $\frac{1}{2}$ cup of water, ensuring it's fully dissolved.
3. Melt the chocolates and gently heat the cream until steaming, being careful not to bring it to a boil. Pour cream over chocolates. Combine the melted chocolates and cream to form a velvety ganache.
4. In a separate bowl, mix the sugar with $\frac{1}{2}$ cup of water until it reaches a sandy consistency.

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5. Whisk the egg yolks and whole eggs on a large mixer until they become light and fluffy.
6. Cook the sugar and ½ cup of water until it reaches a temperature of 118°F.
7. Slowly pour the sugar mixture onto the whipping egg yolks, continuing to whip until the mixture becomes wonderfully fluffy.
8. Gently fold the luscious ganache, and incorporate the bloomed gelatin.
9. Finally, gently fold in the chilled whipped cream, ensuring a smooth and airy texture.
10. Set aside and refrigerate.

CHOCOLATE GLAZE METHOD

1. In a saucepan, bring the heavy cream, vanilla extract, corn syrup, granulated sugar, and salt to a gentle boil.
2. Introduce the finely chopped chocolates and gently stir the mixture until it achieves a smooth, glossy texture.
3. Gradually add the softened butter in stages, continuing to emulsify for a luxurious, velvety consistency.
4. Continue stirring until it cools to a pourable consistency.

14K CHOCOLATE CAKE METHOD

1. Place the first 9" round on a plate. Using a small offset spatula, evenly cover the top of the first layer with ⅓ of the chocolate mousse. Spread the filling so it extends beyond the edges of the cake.
2. Place the second cake layer on top of the mouse and evenly spread the top of the layer with another ⅓ of the chocolate mousse. Repeat one more time.
3. Move the cake to the freezer and freeze overnight.
4. After removing the cake from the freezer, place the cake on a sheet tray lined with a cooling rack.
5. Gently pour the Chocolate Glaze over the top of the cake and down the sides, allowing excess to drip into the pan.
6. Remove from the sheet pan and place on a cake stand or serving plate of your choice. Allow the cake to come to room temperature for 4 or more hours before serving.
7. Enjoy!

