

BAR ONE CHOCOLATE CAKE 3



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Yields: 22cm Cake

Ingredients:

45ml Cocoa Powder

80 ml Boiling Water

150 g unsalted Butter

250 ml White Sugar

3 Eggs, Extra Large

500 ml Cake Flour

15 ml Baking Powder

3 ml Bicarbonate of Soda

3 ml fine Salt

250 ml Plain Yoghurt

2x55g Bar One Chocolate, cut into chunks

CHOCOLATE SAUCE

1x 55g Bar One Chocolate

100g Dark Chocolate, we use Belgium

60 ml Cream

45g unsalted Butter

Method:

Mix cocoa powder in boiling water until smooth and allow slight cooling

Cream butter and sugar very well. Add eggs, one-at-a-time, beating well in-between. Then add cocoa mixture

Sift all your dry ingredients, add bar one chunks to this. Alternately, add sifted ingredients with yoghurt to the creamed mixture

Grease and line a 22cm loose-bottomed cake tin, spoon in cake mixture.

Bake in a pre-heated oven of 180°C for about 1 hour.

While the cake is baking mix up all the sauce ingredients in a sauce pan over a low heat until completely melted.

Once the cake is baked remove from the oven, place onto a cooling rack. Using a skewer make holes all over the top of the cake, then pour over the warm sauce

Leave over night covered in the fridge

CARAMEL SAUCE LAYER

(make the day of the cake baking)

Ingredients:

200g Brown Sugar

250 ml Cream

40 g salted Butter

Method:

Caramelize the sugar over a low heat in a pan, add butter and then cream. Lightly simmer

Strain through a sieve and place into the fridge

WHIPPED CREAM LAYER

Ingredients:

250 ml Cream, whipped

ICING

PART one

Ingredients:

2x 55g Bar One Chocolate

100 g Dark Chocolate, we use Belgium
200 g pink and white Marshmallows
250 ml Cream

Method:

Place all the above ingredients into a big bowl and melt over a Bain Marie

PART two

Ingredients:

125g unsalted Butter
1 $\frac{1}{2}$ cups sifted Icing Sugar
 $\frac{1}{2}$ cup Cocoa powder
5 ml Vanilla Essence

Method:

Cream all the above ingredients together

Part three

Mix Part one and part two together well

Putting the cake together

Cut the cake into three layer

Place a caramel layer and cream layer in-between the layers

Finish with the above gooey Bar One Icing. Use a hot knife and take care in icing this. Decorate with Bar One chunks and marshmallows if wanted.

Wilanda Räsänen

Bron: Hartford House Head Chef Jackie Cameron