

STEPHAN'S CHOCOLATE FUDGE CAKE



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7 tablespoons margarine

3 eggs

280 ml sugar

400 ml flour

$\frac{1}{2}$ cup cocoa powder

250 ml hot water + 2 tbs coffee

2 teaspoons baking powder

Separate eggs.

In a bowl, beat the egg whites until fluffy, add the sugar to yolks and beat for about 3-5 minutes until thick, light and creamy.

Add margarine to the hot water add coffee and mix till dissolved.

Add the flour, cocoa powder and water, mix to the yolks and beat lightly for 1 minute.

Add the baking powder and fold in egg whites.

Pour into ring pan and bake at 180°C for 25-30 minutes.

Filling:

250 ml of cream

100 ml of milk

1 packet of instant chocolate pudding mix

Whip cream until stiff

Mix the milk and pudding mix and add to whipped cream and mix

through.

Chocolate ganash:

$\frac{3}{4}$ cup cream

2 x 130 g semi sweet chocolate slabs

Heat cream in microwave for 1 min pour over chocolate let it stand for 30 sec and stir.

Let it stand for 30 min at room temp before using to cover cake.

For the leafs I used white chocolate and then simply brushed a few layers onto the top of rose leafs put it in the fridge for 10 mins. Then gently remove the chocolate from the leafs.

Recipe posted by Stephan Von Der Fecht

Photo: Stephan Von Der Fecht