

Chocolate cake

Image



Chocolate cake

A divine chocolate cake topped off with our Chocuisse Souplesse dark!

180°C, turn down to 130°C

50-55 min

4 stuks

Ingrediënten

1.000 gr Damco pound cake mix

10 gr Damco cold binding agent

50 gr Cocoa powder

5 gr Salt

500 gr Whole egg

200 gr Butter, at 25°C

200 gr Whipping cream, unsweetened, at room temperature

200 gr Dark chocolate, melted

300 gr Dark chocolate, chopped

Instructies [Afdrukken](#) [Download PDF](#)

1. Mix **Damco pound cake mix** with **Damco cold binding agent**.
2. Add eggs, salt and cocoa powder and mix until smooth.
3. Add melted butter, melted chocolate and cream and mix for 1 minute until smooth.
4. Stir chopped chocolate through batter and fill lined tins with 500 gr of the mixture.
5. Place cakes into hot oven and turn oven down to 130°C.
6. After 20 minutes, carefully cut lines with a knife which was dipped in oil.
7. Once cooled, cover cake with **Chocuisse souplesse dark** and decorate.

Image

