
TORAH IN A BOX

WHIPPED CHOCOLATE CAKE WITH WHIPPED CREAM!

MATERIALS

- Recipe
- Ingredients
- Cooking utensils

INSTRUCTIONS

- Follow the recipe!
- Recipe courtesy of koshereye.com



WHIPPED CHOCOLATE CAKE WITH WHIPPED CREAM

Yields one 10- or 12-inch cake (about 12 servings).

INGREDIENTS

11 ounces unsweetened dark chocolate, chopped

1/4-cup almond/coconut milk (just enough to soften the chocolate)

1 stick unsalted margarine, cut into small pieces, plus extra for greasing

8 eggs, separated

1-cup sugar

Flour for pan

Powdered sugar

PREPARATION

1. Preheat the oven to 400 degrees. Butter and flour a 10- or 12-inch round baking pan.
2. Melt the chocolate with the almond milk in a bain-marie. Add the margarine, and stir to blend thoroughly. Turn off the heat and add the 8 egg yolks; mix.
3. In a separate bowl, gradually add the sugar to the egg whites and whip to form stiff peaks. Gently fold into the chocolate-egg yolk mixture. Pour into the prepared pan.
4. Bake in the preheated oven for 30 minutes.
5. Turn off the oven, open the door and leave the cake inside for a few minutes. (This will prevent the crust from cracking.)
6. Remove from the oven, and cool for about 10 minutes before removing from the pan. Cool completely before serving.
7. Sprinkle with powdered sugar and serve with whipped cream or vanilla ice cream.