CHOCOLATE CHIP FUDGE CAKE (KILLER CAKE

HIGHLIGHTS ✏

Servings : 1
Yield :
Cookbook : Bill's Cookbook
Cuisine :

INGREDIENTS ✏

CAKE

6 ounces unsalted butter

6 ounces unsweetened chocolate, chopped

6 eggs

3 cups sugar

1/2 teaspoon salt

1 tablespoon vanilla extract

1 1/2 cups flour

1 1/2 cups chocolate chips

FROSTING

1 1/4 cups sugar

2 tablespoons instant coffee

1 cup heavy cream

5 ounces unsweetened chocolate, finely chopped

4 ounces unsalted butter

1 1/2 teaspoons vanilla extract

INSTRUCTIONS ✏

CAKE
Preheat the oven to 350º. Grease two 9" x 11/2" cake tins and line bottoms with wax or parchment p

Melt the butter and chocolate together over simmering water. Cool to lukewarm. In a large bowl whi
eggs, sugar, salt, and vanilla. Whisk in the butter-chocolate mixture.

Stir in the flour and chocolate chips. Pour the batter into the prepared pans and bake for 30-35 min
tester should not come out clean.)

Cool on racks and remove from pans as soon as cooled. Wrap the layers well if not using the same c

FROSTING
Combine the sugar, coffee, and cream in a deep, heavy saucepan. Stirring, bong to a boil. Reduce th
without stirring. Remove from the heat. Add the chopped chocolate and stir until it is melted and ble
vanilla. Whisk well. Chill until the mixture begins to thicken. (If made the day before, bring back to ro
of spreading consistency before using.)

ASSEMBLY
Put one cake layer bottom-side-up on a cake plate. Spread with 1/3 of the frosting. Top with the sec
Trim the circumference of the cake of excess crusty protrusions so it is smooth and can be frosted e
the frosting on top of the cake, spreading it over the top and then the sides. Put the reserved icing i
small star tip and pipe 16 rosettes around the top of the cake. Refrigerate if not serving immediately
before serving. Serve with lightly sweetened whipped cream.

MORE INFO ✏

Prep Time :
Cook Time :
Total Time :

Author :

Source :

Copyright :

Serving Ideas :

Notes :
This cake is best mixed by hand. A mixer may overbeat the batter and incorporate too much air into it so t
unwanted crispy layer will form on top. (The same thing can happen to brownies.)

CATEGORIES ✏

Dessert