

Cappuccino Cream Cake

Servings: 16

Source: *"Pure Chocolate"* by Fran Bigelow

Ingredients

- 6 ounces Bittersweet Chocolate (70% cacao is good), finely chopped
- 6 Large Eggs, Separated
- ½ cup Sugar
- 3 Brewed Espresso, Cooled
- Cappuccino Whipped Cream
- Dark Dutch-Processed Cocoa Powder, for dusting

Method

Position a rack in the middle of the oven and preheat the oven to 325°F.

Lightly butter a 9 x 13 or quarter-sheet pan and line with parchment paper. Lightly butter the parchment paper.

In a double boiler melt the chocolate over low heat. Remove when nearly melted and continue stirring until smooth. Set aside.

In a mixer fitted with the whisk attachment or using a hand mixer, combine the egg yolks and half the sugar and start whipping on medium- high speed. Once combined, scrape the sides of the bowl and increase the speed to high. Continue whipping until the mixture becomes thick, pale yellow in color, and the sugar has dissolved, 5 to 6 minutes.

Clean the whisk and in another clean bowl, begin whipping the egg whites on medium-high speed, increasing the speed until frothy. Slowly add the remaining sugar and continue whipping until the peaks are stiff but not dry.

Pour the cooled coffee into the melted chocolate all at once and quickly stir together to prevent seizing. If it does thicken and start to separate, don't worry. Constant stirring will make it smooth and creamy.

Lighten the chocolate mixture by folding in one-third of the yolks. Then add the lightened chocolate mixture to the remaining yolks and gently fold. The mixture will become light and airy with large air bubbles where some traces of yolk remain. That is okay.

Lighten the yolk mixture by quickly folding in one-quarter of the whites, then gently fold in the remaining whites in 3 parts, trying not to overmix and lose the volume.

Pour the glossy dark chocolate batter into the prepared pan, smoothing the top. The pan will be more than three-quarters full. Bake for 20 - 25 minutes, until the top is domed in the center and dry to the touch. A tester inserted in the center will come out dry and clean with a few crumbs. Let cool in the pan at room temperature. The layer will pull away from the sides of the pan as it cools.

To Finish the Cake

Have ready the Cappuccino Whipped Cream filling in the refrigerator.

To remove the cooled cake, run a thin-bladed knife around the edges of the pan. Place the bottom of a baking sheet lined with parchment over the cake and invert. Peel the parchment paper.

Using a ruler and the tip of a paring knife to mark the cake, divide into 3 equal sections across the width. Cut the cake with a serrated blade to make 3 layers about 4 inches wide.

Place one chilled cake layer on a serving plate. With a metal spatula, spread one third of the filling over the layer, generously overlapping the edges. Repeat with second layer and a layer of filling. (The layers of filling should be equal in height to a cake layer.) Top with the last chilled cake layer. Being careful not to overwork the cream, frost the top and sides with the remaining cappuccino cream, swirling the top. Refrigerate at least 4 to 6 hours to set the cake and meld the flavors. Before serving, dust with cocoa powder. Can be stored in the refrigerator for up to 2 days.

Cappuccino Whipped Cream

¼ cup plus 2 tbsp sugar 3 tbsp brewed espresso or 2 tbsp water mixed with 2 tbsp instant freeze-dried coffee 2 cups heavy, cream, chilled

Either by hand or using a mixer, whisk together the sugar and coffee until frothy. The sugar will begin to dissolve. Add the cream and whisk until thoroughly combined and soft peaks form. Take care not to overwhip the cream as it may begin to lose its creamy texture. Store in the refrigerator.

Makes 3½ cups.