



JERNEJ KITCHEN

DOUBLE CHOCOLATE CAKE WITH PEARS

Created for true chocolate lovers and so simple, that even a 10 year old can make it.

MAKES 1 CAKE PAN
PREPARATION: 90 MINUTES

DOUBLE CHOCOLATE CAKE WITH PEARS

250 g unsalted butter, room temperature soft

160 g sugar

4 eggs

50 g dark chocolate (at least 60% cacao), melted

1 tsp baking powder

250 g all-purpose flour

20 g cacao powder

80 g whole milk

4 large pears (Williams pear/Bartlett pear)

CHOCOLATE GANACHE

100 g dark chocolate (70% cacao)

25 g unsalted butter

50 g whole milk

TOOLS AND EQUIPEMENT Sponsored

two bowls

electric mixer

baking pan 26x10 cm / 10 x 5 inch

cooling rack

parchment paper

BEAT THE BUTTER AND SUGAR

Preheat the oven to 180 °C / 355 °F. In a large bowl, whisk the butter and sugar for about 3 minutes, using an electric mixer. On low speed, gradually add in the eggs, one by one. Add the melted (but not hot) chocolate and whisk well.

MIX IN THE DRY INGREDIENTS

In a separate bowl, whisk together the baking powder, flour, pinch of salt and cacao powder. On low speed, add one-third of the dry ingredients to the chocolate mixture, until just combined. Repeat the process until all of the dry ingredients have been incorporated. Pour in the milk and whisk one more time. Grease the loaf pan (26 x 10 cm / 10 x 5 inch) and line with parchment paper. Arrange the pears in line, leaving a bit of space between each pear. Pour in the chocolate cake mixture and place in the oven. Bake for 1 hour at 180 °C / 355 °F.

CHOCOLATE GANACHE

Remove from the oven and let cool for about 5 minutes. Transfer the chocolate cake from the pan on cooling rack to cool completely. Prepare the chocolate ganache. Melt the chocolate and butter. Stir in the milk and combine well. Pour the chocolate ganache over the cake, let the chocolate cool, then serve. Enjoy.