



JERNEJ KITCHEN

NAKED DARK CHOCOLATE CAKE WITH CREAM CHEESE

Super creamy, full of taste and quick to make.

MAKES 1 CAKE (16CM / 6-INCH CAKE PAN)
PREPARATION: 120 MINUTES

CHOCOLATE CAKE

2 eggs
250 g sugar
70 g unsalted butter, at room temperature
175 g all-purpose flour
60 g unsweetened cacao powder
10 g baking powder
1 tsp baking soda
150 g full fat milk
100 g whole milk yogurt

CHOCOLATE AND CREAM CHEESE CREAM

500 g heavy cream
400 g dark chocolate (70% cacao)
180 g cream cheese
1 tbsp icing sugar
1 tbsp cognac

TOOLS AND EQUIPEMENT

cake pan (16 cm / 6-inch)
stand mixer
bowl
saucepan
baking paper
kitchen knife

Sponsored

CHOCOLATE CREAM

Prepare the chocolate cream. In a pot, bring the heavy cream to a simmer. Remove from the heat, pour it over the chocolate and stir well, so that the chocolate melts completely. Add a pinch of salt. Using an immersion blender, blend the mixture, then let it cool completely. Cover and place in the fridge for 2 - 3 hours or overnight. You can prepare this cream up to three days before you need it.

MAKE THE CAKE

Preheat the oven to 180 °C / 355 °F. Prepare the cake. In a bowl of a stand-mixer, with a paddle attachment, whisk the eggs and sugar on high speed for about 5 minutes or until fluffy and pale.

MIX THE DRY AND WET INGREDIENTS

Melt the butter. In a large bowl combine the all purpose flour, unsweetened cacao powder, baking powder, baking soda and a pinch of salt. In a small bowl mix together the milk and yogurt.

ADD THE INGREDIENTS

Alternate adding the wet and dry ingredients. On low speed add one quarter of the dry ingredients until just combined, then add one quarter of the wet ingredients until just combined, then add a bit of melted (but cooled) butter. Repeat the process until all of the ingredients have been incorporated.

BAKE THE CAKE

Line the base of 16cm (6-inch) cake pan with 8cm (3 inch) high sides with baking paper and lightly grease the pan with oil. Pour the batter into the prepared cake pan. Place in the oven and bake for 50 - 60 minutes at 180 °C / 355 °F. Remove from the oven, let the cake cool for about 10 minutes, then gently

cake board / serving plate
immersion blender

remove the cake from the cake pan and place it on the wire rack to cool.

MAKE THE CHOCOLATE AND CREAM CHEESE CREAM

In a bowl of a stand-mixer, with a paddle attachment combine the prepared chocolate cream, cream cheese, icing sugar and cognac.

ASSEMBLE AND SERVE

Assemble the cake. If the cake is rounded on top, even it out with a knife. Cut the chocolate cake on three even layers, using a sharp serrated knife. Put the first layer of the cake on a cake board / serving plate. Spread the chocolate-cream cheese cream over the first layer, place the second chocolate cake layer on top and spread another layers of chocolate - cream cheese cream. Place another layer of chocolate cake on top and decorated the rest of the chocolate cake with the cream. Place in the fridge for 30 minutes, then serve. Enjoy.