



JERNEJ KITCHEN

CHOCOLATE CAKE WITH BLACKBERRIES

One of our favorite easy chocolate cakes. Moist, rich and super chocolatey.

FOR	1	CAKE (16 CM / 7-INCH CAKE PAN)
PREPARATION:	15	MINUTES
BAKE:	40	MINUTES

CHOCOLATE CAKE WITH BLACKBERRIES

145 g chocolate (50-60% cacao)

80 g whipping cream

75 g butter

4 eggs

100 g sugar

15 g unsweetened cacao powder

20 g all purpose flour

20 g ground almonds

150 g fresh blackberries

2 tbsp sour cream or crème fraîche (optional)

TOOLS AND EQUIPEMENT

16 cm / 7-inch cake pan

2x bowl

saucepan

spatula

PREPARATION

Preheat the oven to 175 °C / 350 °F. Brush a bit of the butter on the bottom and sides of a 16 cm / 7-inch cake pan. Sprinkle with one tablespoon of flour.

MELT THE CHOCOLATE AND BUTTER

Place chocolate, whipping cream and butter in a bowl. Place a saucepan with water on medium heat. Place the bowl with chocolate, cream and butter on top of the saucepan. Make sure the water doesn't touch the bowl. Melt the chocolate and butter, stirring occasionally. Remove from the heat and let the mixture cool to room temperature.

CHOCOLATE CAKE BATTER

Separate the egg yolks from egg whites. Beat the egg whites in a bowl until nice and glossy. In a separate bowl whisk the egg yolks with sugar until the mixture triples in volume. Add the chocolate mixture to the egg yolk mixture, whisking constantly until completely incorporated.

CHOCOLATE CAKE BATTER

Sift the cocoa powder, flour and ground almonds into a bowl and stir to combine. Alternate dry ingredients (cacao powder, flour, ground almonds) and egg whites until completely incorporated in the chocolate mixture. The batter should be glossy and shiny.

BAKE AND SERVE

Pour the chocolate cake into the prepared pan and smooth the top with a spatula. Arrange one handful of fresh blackberries over the top of the batter, then place in the oven and bake for about 40 minutes at 175 °C / 350 °F. When the cake is baked, remove from the oven and let it cool for about 30 minutes before removing from the pan. Evenly arrange the rest of the

blackberries on top of the cool chocolate cake. Slice and serve. Optionally you can serve this cake with sour cream or fraîche. Enjoy.

TIP

You can use frozen blackberries for the cake batter.