

Flat pressed Chocolate Cake ...

Use this recipe for any standard chocolate cake.... Or press it flat and smother it with whipped chocolate ganache.... And impress their socks off with red ripe raspberries on top....



Ingredients for the cake:

1 and 3/4 cups sugar
1 and 1/4 cups milk
1/2 cup sunflower or canola oil
2 cups self-raising flour
1/2 tsp baking powder
1 and 1/2 tsp bicarbonate of soda
1/2 tsp salt, 1/2 cup cacao
1 tsp vanilla, 3 eggs

METHOD FOR THE STANDARD CHOCOLATE CAKE

Sift together all the dry ingredients.

Mix dry ingredients with all the wet ingredients with an electric mixer (ps. I sometimes even mix it by hand)

Bake for 40 minutes, 180 degrees in a well greased, baking paper lined square cake tin (+/- 20 cm x 20 cm)

FOR THIS FLAT PRESSED VERSION.....

Once cooked, immediately flip the cake out on a piece of grease proof paper and press flat with a any flat pan that can cover the cake...

Pressing the cake flat while it is warm will create a gooey consistency.

I've put 5 plates on top of the tin pressing the cake down, until cooled.

FOR THE GANACHE

Earlier in the day melt in a bowl hanging over a pot with warm water... (not touching the water)

200g dark chocolate (I've used plain chocolate in pic)

150g cream

40g butter

Let it hang in the bowl over the hot water, not boiling or on, just water from the kettle.

It will take about 5 minutes, start stirring until all melted together into a liquid chocolate lava...

Refrigerate for about 2 hours.

Whip the cold ganache into a airy chocolate foam....

Cut the cake into small blocks and add +/- 1 teaspoon of whipped ganache onto each block topped with a raspberry or strawberry...

Thanks to Talitha Cherry for sharing the basic cake recipe with me a couple of years ago....



Recipe card from the kitchen of



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